

THE NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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AUGUST 14, 1926

MORRIS' Supreme Anhydrous Ammonia Dry!

The elimination of all foreign substances guarantees the absolute purity and dryness of Supreme Anhydrous Ammonia. For refrigeration purposes, leading authorities endorse it as being a most dependable and efficient medium.

Potent!

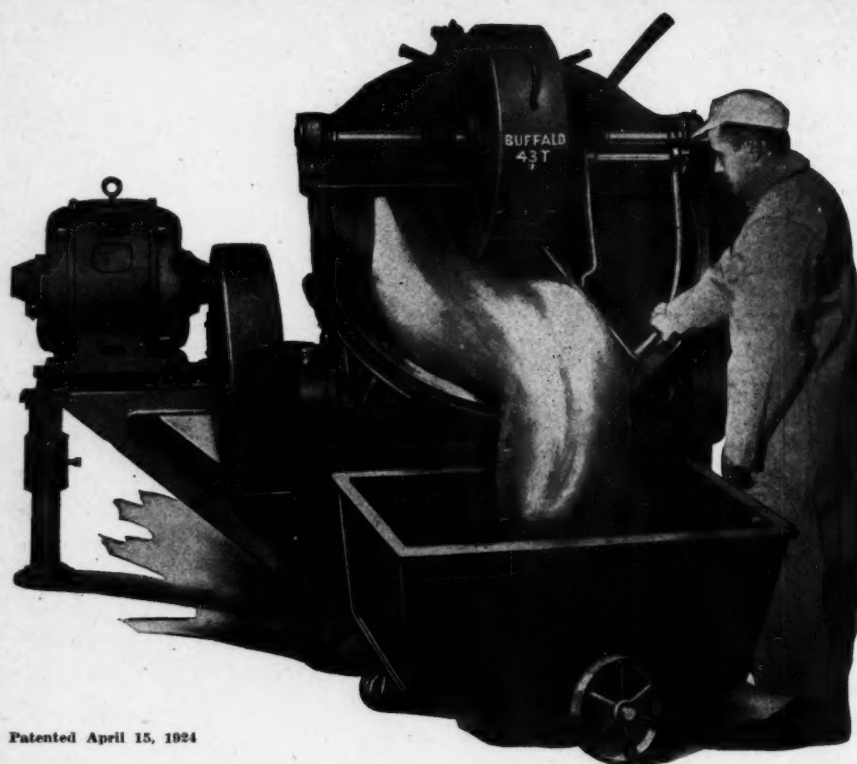
Every cylinder is tested before shipping and we invite you to submit it to your tests before using. Cylinders of three sizes: 50 lbs., 100 lbs., and 150 lbs. Shipment made from all principal shipping points.

Pure!

Write for Prices

MORRIS & COMPANY
CHICAGO

Branch of The North American Provision Company



**The New
"BUFFALO"
Self Emptying
Silent Cutter
for Quality
Sausage**

**Approved
by all
Government
inspectors**

**Saves 50% in time and labor
Increases Your Yield
Improves Quality of your Sausage**

This New "BUFFALO" Self Emptying Silent Cutter will cut a batch of meat in $4\frac{1}{2}$ minutes. It will empty the bowl clean in 15 to 20 seconds without touching the meat with the hand.

This cutter employs the same cutting principle as all "BUFFALO" Cutters. The curved knives revolve at a high rate of speed; pass within a fraction of an inch from the bowl, then through a slot in the comb, assuring you of a uniformly fine cut sausage dough, free from lumps or cords. Cuts without heating or mashing the meat.

Most wonderful Self Emptying Silent Cutter on the market today.

Write for full particulars on this machine, also our "BUFFALO" Grinders, Mixers and Stuffers.

JOHN E. SMITH'S SONS CO.

50 Broadway,
Buffalo, N. Y.

4201 S. Halsted St.
Chicago, Ill.

Douglas Wharf, Putney, London

What one user says—

"We have been using one of your new 'BUFFALO' Self Emptying Silent Cutters for over a year and the results we have obtained are far better than we ever expected.

"We have reduced our cutting time about 25%. We have made a great many comparisons and find that we have increased our yield and the quality of our sausage is even better than it was before.

"The Self Emptying feature on your new cutter is wonderful. It makes the work for our sausage maker 100% easier. It was always a hard job to get the liver pudding out of the old cutter. With our new machine we can empty it in about 15 seconds without touching it with the hands. The same thing is true with all kinds of sausage.

"We have never had one minute's trouble with this cutter. It certainly is a wonderful machine, and if the rest of the sausage manufacturers knew what I know about it, every one of them would buy one."

Yours very truly,
S. R. GERBER.

TIME WAS SHORT—Long Distance *bought* \$ 12,000 WORTH OF LUMBER



A LUMBER and mill-work concern of Bridgeport, Connecticut, needed a quantity of spruce lumber, of a kind then very scarce. They received a tip that a desirable cargo was about to land in Boston. How could they get to it before it was sold? . . . A long distance call got the lumber just in time and it was shipped immediately—200,000 feet; value, \$12,000.

MEN, in an ever-increasing range of businesses, are learning the economy of Long Distance. In buying. In selling. In making difficult appointments. Where something must be done now or not at all. In those numerous emergencies where expense must be cut, where more miles must be covered and more people interviewed. Every day American business men handle thousands of transactions by Long Distance. Adjustments and purchases are made. Numberless business details are attended to. And a call is often the most economical as well as the quickest way to get a thing done.

It may be that your concern has not tested and learned the usefulness of the

telephone to distant cities and towns. Do you think of it only when someone is wanted in your own city or near at hand? The greater the distance, the greater the service! The telephone can often save you a tiresome trip around many states, just as it constantly saves you walks over town.

Has a special study ever been made to learn the ways in which Long Distance can serve your business? Our local Commercial Department will gladly make such a study free. In the interim, what distant man or concern would it be to your advantage to talk with? The instrument on your desk will connect you, regardless of the distance, now. *Number, please?*

BELL LONG DISTANCE SERVICE



"Prague Salt"

Trade Mark registered in U. S.
Patent Office and will
be protected

The Boiled Ham Season Is Here

Griffith's
Prague Pickling Salt
is a fast, safe cure

for

BONED BOILED HAMS
5 to 7 days

SMOKED HAMS
15 to 23 lbs.
24 to 27 days

CORNER BEEF
For canning
For family use
5 to 7 days

BACON
Sweet Pickle Bellies
4 to 7 days

Dry Cure Bacon
8 to 10 days

FRESH SAUSAGE MEATS
for Weiners, Frankfurters, Bologna,
Minced Ham, or any Smoked Sausage Meats.

*Through Fine Plate in 24 hrs.
Through Inch Plate in 48 hrs.*

**We are the sole owners of the
Trade Mark "Prague Salt."
Do not be deceived. There is
nothing that is just as good.**

We will ship you from Chicago, or
one of our nearest Warehouses. Ask
for information.

The Griffith Laboratories
4103 S. La Salle St.,
Chicago, Ill.

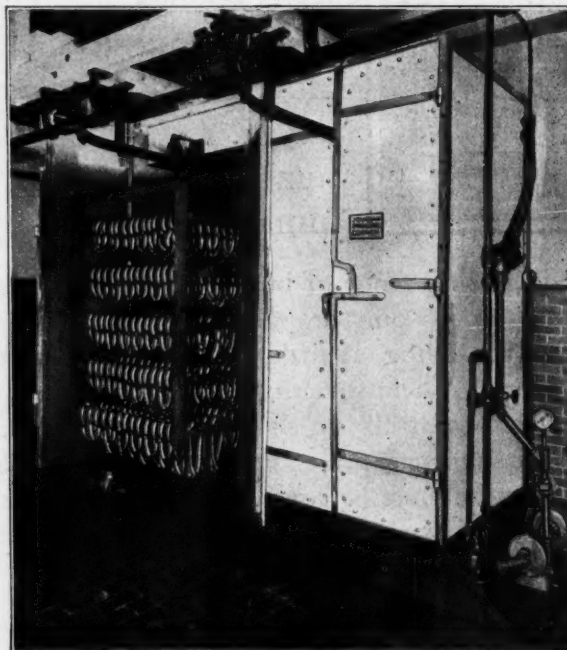
10 good reasons

why so many of the leading Sausage Makers and Packers are
now installing the

JOURDAN PROCESS COOKER

1. Cooks quicker.
2. Absolutely uniform.
3. On the cage—no handling.
4. Colors while cooking.
5. Spotless coloring.
6. Untouched by hands.
7. Saves time, labor, and space.
8. Temperature controlled.
9. Produces best looking product.
10. Saves money.

Any one of the reasons justifies investigation.



**Jourdan
Process
Cooker
Co.**

814-832
W. 20th St.,
Chicago,
Ill.



Cattle Wipe

Especially knitted from absorbent
yarns to take up the water after
washing down and absorb the neck
blood. Also used as Ham wipe after
smoking. Sold in rolls, tubular form
or cut to size to meet your require-
ments.

*Details and prices furnished upon
request.*

FRED C. CAHN

305 W. Adams St., CHICAGO

Selling Agent,
The Adler Underwear &
Hosiery Mfg. Co.

"BOSS" Prime Rendered Pure Lard Is Best by Test It Is the Sweetest, Whitest and Keeps Longest

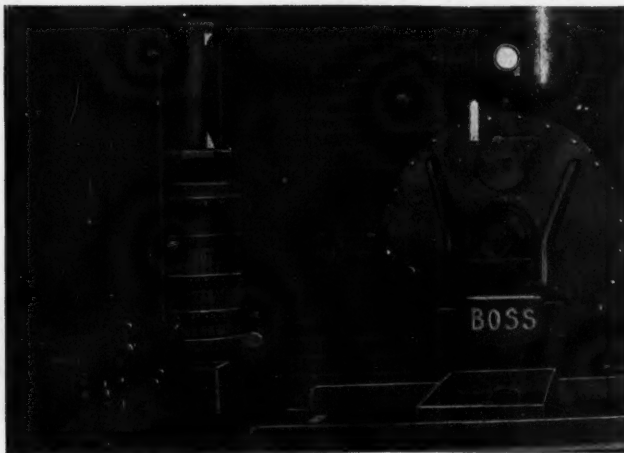
This is substantiated by an analysis made by the American Institute of Baking, the best judges and largest consumers of shortening in the world.

"BOSS" Complete Rendering Equipment

Press

Strainer

Cooker



We can fit you up to make this kind of lard, too, and you will also get \$80.00 a ton or more for your cracklings.

With our "BOSS" PRIME SYSTEM Tallow and Grease are also made as white as with wet rendering.

An inquiry will bring our Chemical Engineer, who will be pleased to go over your requirements and submit cost of same for "BOSS" PRIME RENDERING of edible and inedible material.

Mr. Packer, Read the Analysis Report

Before being tested, Sample had been kept six weeks in a hot room, after being made. It represents a straight run of killing fat, the darkest and most difficult to render.

It is unbleached and needs no bleaching, the melted sample being practically water white to the naked eye.

American Institute of Baking

FOUNDED AND CONDUCTED BY AMERICAN BAKERS ASSOCIATION
FOR SCIENTIFIC RESEARCH AND EDUCATION



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CHICAGO

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July 22, 1926.

Mr. John P. Harris,
The Cincinnati Butchers' Supply Co.,
3907 So. Halsted St.,
Chicago, Ill.

Dear Sir:

We have tested the sample of lard marked "Boss" Prime Rendered Pure Lard which you sent us a short time ago and to which you refer in your letter of June 26th. Our results are as follows:

Our Sample Number 10168

Free Fatty acid as Oleic	0.13.
Kreis test	No pink color
Keeping quality	O.K.
Color	8 yellow, 1.6 red

In the Kreis test the absence of a pink color shows that the sample is not rancid.

Very truly yours,

W. C. Luckow

WCL:MB

W. C. Luckow,
Technical and Service Department.

THE CINCINNATI BUTCHERS' SUPPLY CO.

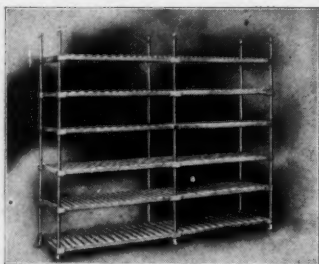
CHICAGO BRANCH
3907-11 S. Halsted St.

Killing
Outfits

Manufacturers
"BOSS" Machines

Sausage & Rendering
Outfits

Factory and Main Office: 1972-2008
Central Ave., CINCINNATI, OHIO



"Maforco" Galvanized Shelving
Gives you the most satisfactory storage
at an exceptionally low cost.

MAIN FEATURES:

Shelves adjustable and removable
Self-supporting
Slatted construction increases circulation
Saves space by fitting snugly into corners
Does not retain odors and lasts indefinitely

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Everett, Mass.

Making Trucks and Racks Since 1897

Write for our catalog

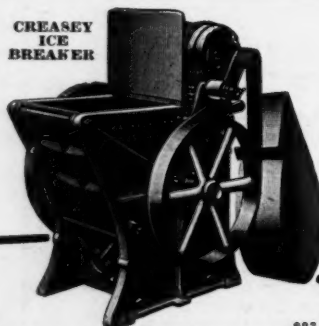
Write us for informa-
tion and prices on:

H. & H. Electric Ham Marking Saw
H. & H. Electric Pork Scribing Saw
H. & H. Electric Beef Scribing Saw
H. & H. Electric Fat Back Splitter
Calvert Bacon Skinner
United Improved Sausage Molds
Monel Metal Meat Loaf Pans
Adelmann Ham Boiler
Jelly Tongue Pan
Maple Skewers
Knitted Bags

Best & Donovan

332 South Michigan Blvd.
Chicago, Ill.

CREASEY
ICE
BREAKER



CLEAN ICE without dirt and wood
splinters is produced by the Creasey
Ice Breaker. Cutter knives last longer
with fine, uniformly broken ice, and out-
put is increased. Breaker can be set
where most convenient, as it comes com-
plete with driving motor.

COCHRANE CORPORATION
3139 N. 17th St., Philadelphia, Pa.

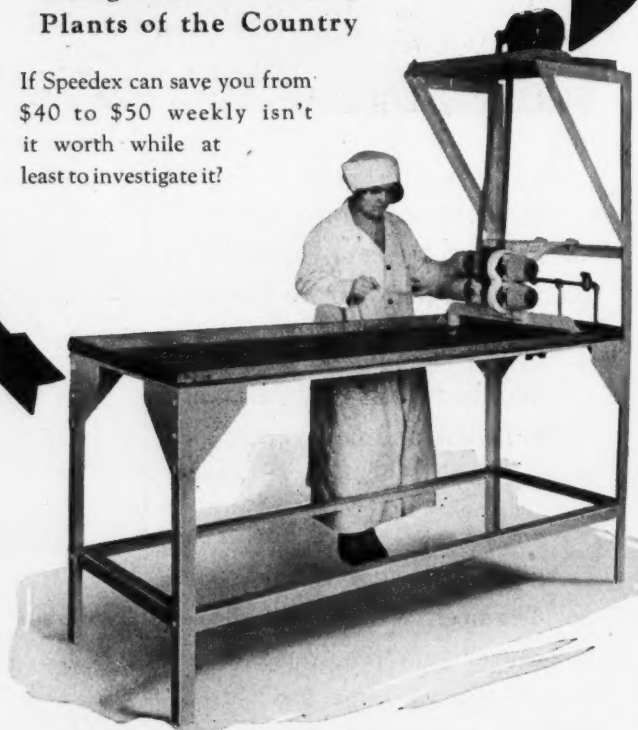
SPEEDEX

**The new Casing Flusher
and Stuffer Appliance**

**Saves 2 to 4 Operators
\$40 to \$50 Weekly**

in many of the foremost
Sausage and Meat Packing
Plants of the Country

If Speedex can save you from
\$40 to \$50 weekly isn't
it worth while at
least to investigate it?



We will
gladly
furnish
all detailed
information.

Packers Utility Company

(Not Inc.)

320 Beethoven Pl., Chicago, Ill.

Truck Service Problems

Whether operating one truck or a fleet, service is a factor of prime importance in your business. Trucks must be kept busy and earning.

Performance has demonstrated the dependability of Graham Brothers Trucks.

But when service is needed there is an experienced Dodge Brothers dealer near. The service is efficient. Shop well equipped. Men trained and experienced. Parts are obtainable at low costs without delay.

[Graham Brothers Trucks, with Dodge Brothers $\frac{3}{4}$ -Ton Commercial Cars, meet 90% of all haulage requirements.]

1-Ton Chassis (G-BOY) - \$ 885

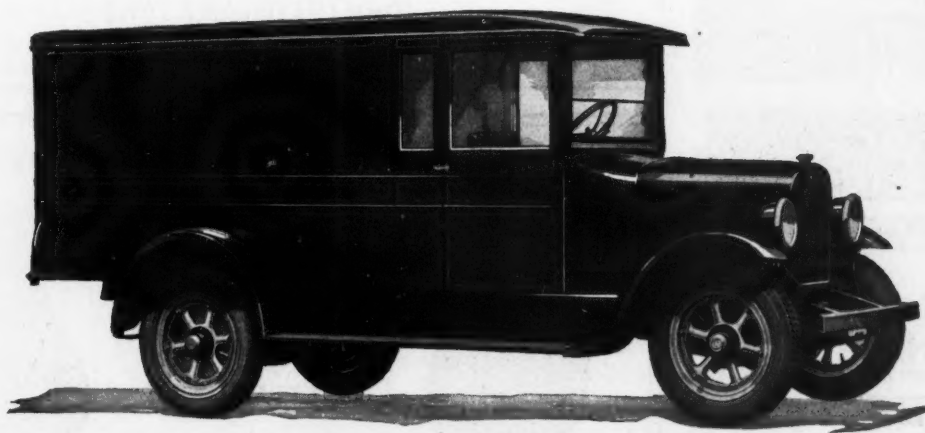
1½-Ton Chassis - - - 1245

MBM Low Chassis - - - 1295

f. o. b. Detroit

GRAHAM BROTHERS

Evansville - DETROIT - Stockton
A DIVISION OF DODGE BROTHERS, INC.
GRAHAM BROTHERS (CANADA) LIMITED - TORONTO, ONTARIO



PANEL BODY MODEL 550, G-BOY 1-TON CHASSIS

GRAHAM BROTHERS TRUCKS

**SOLD BY DODGE BROTHERS
DEALERS EVERYWHERE**

Sanitary Meat Barrels, Cans and Tubs, all galvanized



No. 1

Meat Barrel No. 1. Capacity 250 lbs.
Diameter 18½". Depth 28½".
Height overall 30½".



No. 2



No. 3

Meat Can No. 2, Diameter 15". Depth 18½"

Meat Tub No. 3,
Tinned or galvanized:
Diameter at top 19½".
Diameter at bottom 16".
Depth 15".

B. F. Nell & Company

620 W. Pershing Road

Chicago, Ill.

LAYNE GRAVEL WALL WELLS

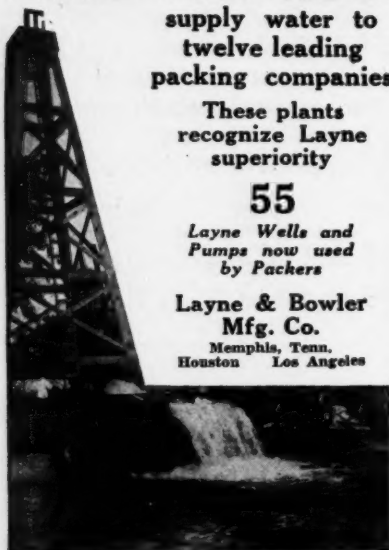
supply water to
twelve leading
packing companies

These plants
recognize Layne
superiority

55

Layne Wells and
Pumps now used
by Packers

Layne & Bowler
Mfg. Co.
Memphis, Tenn.
Houston Los Angeles



The Demand by Skilled Workmen Continues for FOSTER BROTHERS KNIVES



No. 10BHX
Skinning
Knife

This skinning knife is the required "Shape—Balance—Weight" with a handle comfortable to the grip, and a wide-backed blade for relief of thumb pressure, eliminating the possibility of cut hides.



No. 8C Butcher Knife

These Butcher knives are known to workmen and jobbers alike, as possessing all of the desired qualities.

THE BRAND IS FOSTER BROTHERS

It signifies the origin of a hand-forged product made in the U.S.A. from best cutlery steel that will hold its fine cutting edge without constant sharpening.

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If your supply house cannot furnish information and prices,
write to us direct

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Manufacturers of Scales and Butchers' Supplies

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New York City, N. Y.



Iron Recessed Plate Press

Filter Presses

FOR LARD & OIL REFINERIES
BEEF EXTRACT, GLUE &
SOAP MANUFACTURERS

Tankage and Curb Presses

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912-914 Webster Bldg.
"Across from the Board"

CHICAGO

The Stockinet Smoking Process

U. S. Letters Patent No. 1,122,712.



Saves

Labor

Trimming

Shrinkage



Smoke Your Meats in Stockinets and Get Uniformity, Sanitation,
SQUARE Butts and Appearance

To get large sales, your Mr. Quality should have the assistance
of Mr. Stockinet appearance

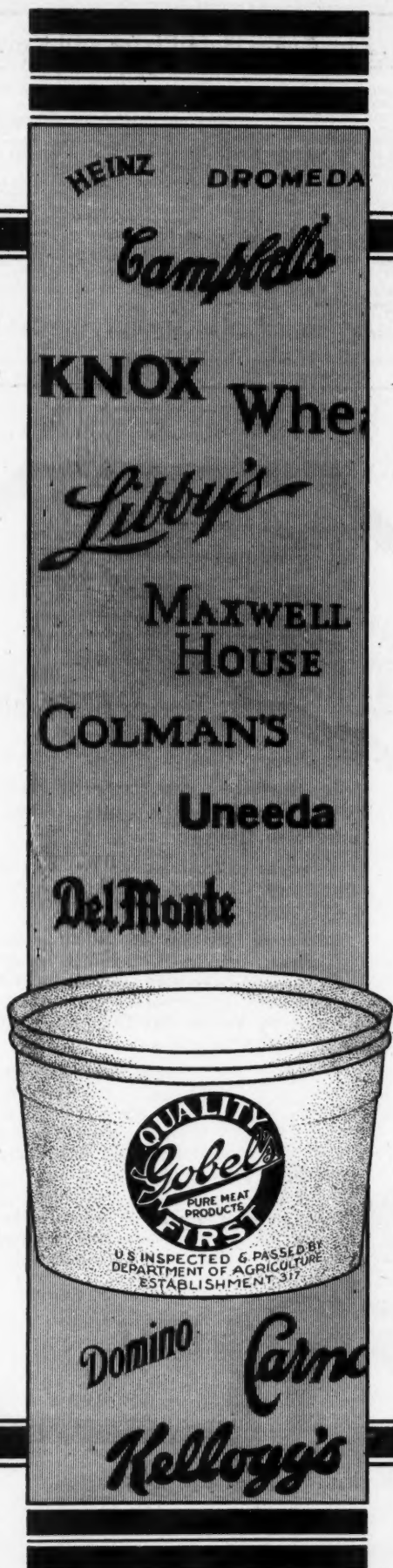
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Why Not You?

For Further Particulars Write or Phone

Thomas F. Keeley, Licensor

516 East 28th Street, Chicago, Ill.

Telephone Calumet 0349



The Package and a Trade-name

are major factors in the successful merchandising of any food product. The package successes of today are only the forerunners of the greater successes of tomorrow. The KLEEN KUP is the package for sausage meat. Use the KLEEN KUP and make your product a package success. Make yours a nationally known and accepted product. Your trade-name in color on the

KLEEN KUP

The Package That Sells Its Contents

will start your product on the road to national prominence. Our package artists await your command, to suggest decorative ideas for your exclusive use.

Mono Service Co.
NEWARK NEW JERSEY



The O.K. Shear, Kut Angle Hole Plates and Knives

WHY THEY PLEASE SAUSAGE MAKERS

From all over the country, manufacturers of quality goods who pride themselves on making only the finest product, especially summer sausage and pure pork sausage, are using the Superior No. 6-O. K. Plates and Knives in their grinders. The O. K. Knives and Plates make a clean cut product, retaining the binding quality of the meat. They do not crush or smear. They do not heat the meat. They double the life of the grinder and use only two-thirds the power.

The Plates are reversible and can be used on both sides. The holes are on

The O. K. Shear Cut Plates and Knives are fully guaranteed. If not satisfactory after ten days trial your money will be refunded.

an angle and give the meat a free flow through the plates.

Knife arms are designed to hold the blades at proper angle, to cut with radius of holes, and do not push the meat through outer edge of plate against the cylinder wall.

The Superior No. 6 Plates contain one inch more cutting capacity, which means more holes than the old-style plates. For example, 5/8" plate contains 3,200 holes, or 1,200 holes more than the old style. The 1/2" plate has 1,240 holes or 158 more holes than the old style, and others in proportion.

The Specialty Manufacturers Sales Co.

Represented by Chas. W. Dieckmann

Main Office

Chicago, Ill.

2021 Grace St.

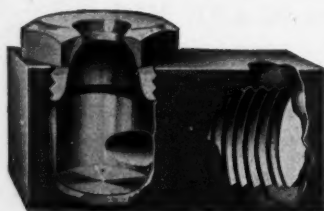
NON-CLOG SPRAYS

With inlet and outlet of equal size there is little tendency to clog. Thick metal at orifice insures long wear. Proper construction produces even spray. Cost very low.

You can select 1/4" nozzle to deliver, say, 4, 6, 7, 10, 24, 37, 56, 120 or 150 gal. per hr. based on 30 lbs. pressure. Will operate to 10 lbs. and under.

Write for prices and bulletin 6-AA

Monarch Mfg. Works, Inc.
3300 N. Salmon St., Philadelphia, Pa.



For BRINE

Standard 1500-lb. Ham Curing Casks



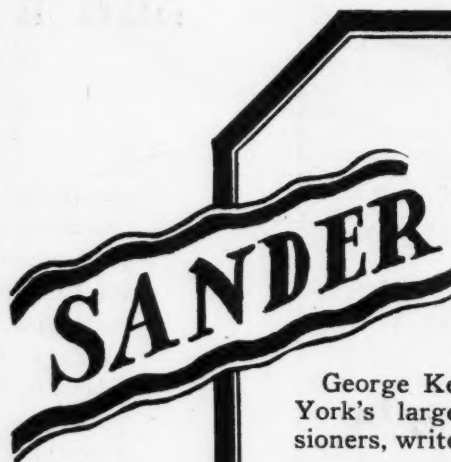
Write for Prices and Delivery
Bott Bros. Mfg. Co. WARSAW, ILLINOIS

KRAMER

Improved

Hog Dehairing Machines

L. A. KRAMER CO.,
111 W. Jackson Blvd., Chicago



Is this
Sufficient
Proof of Merit?

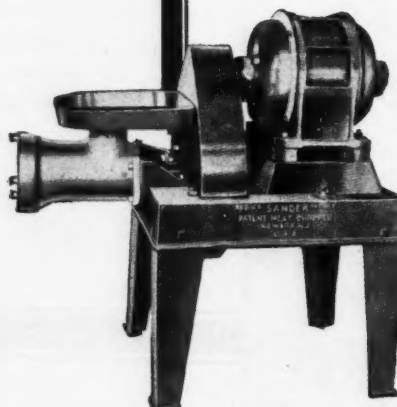
George Kern, Inc., one of New York's largest wholesale Provisioners, writes us:

"Allow us to congratulate you on the anniversary of fifty years of Sander Meat Choppers.

"The mere fact that we are using to-day three Sander Compound Meat Choppers, and have used them for many years, is sufficient proof of their merit, and a good reason for fifty years of constant service."

Reduces your meat chopping time 50 per cent. Meat is cut fine in one operation, and re-handling is thereby obviated.

For Speed and Durability
the Sander Has No Equal



The Sander
Manufacturing Co.
Newark, N. J.
Est. 1875

“Economy” Cleaner

The Ideal Cleaner for Packinghouse Use

A composition of dust and grease elements chemically combined to produce the most effective cleaner today. Of fine pasty character, white as cream in color, dissolving readily in hot water.

Especially recommended for ham boilers, veal pans, sausage forms, cooking utensils, blocks, racks, trays, walls, floors and all general cleaning.

Approved by the U. S. Bureau of Animal Industry as a cleaner for general packing plant use.

Non-injurious to hands.

Saves time—labor and money.

Packed in 50 lb. tins. 145-1/4 bbls., 290-1/2 bbls., and 580 lb. barrels. Sample and prices upon application.

Ham Boiler Corporation

1762 Westchester Ave.

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Factory—Port Chester, N. Y.

Uncle Jake says—

As a tight collar choketh off the wind, so doth the thought of fear close the door on success.

Very few people achieve success single handed and alorie. Success is achieved by cooperation—by mixing brains and effort.

When we help you we help ourselves. K.V.P. Genuine Vegetable Parchment is a product so far in advance of just ordinary Parchment paper that we do not hesitate to recommend it to you with positive guarantee back of it.



Uncle Jake
of the

KALAMAZOO VEGETABLE PARCHMENT CO.

KALAMAZOO, MICHIGAN

Waxed and Parchment Papers Protect the Nations Food.

Continental Can Company, Inc.

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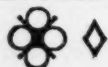
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Meat Cans
Pigs Foot Jelly Pans

Salad Oil Cans
Peanut Butter Cans
Frozen Egg Cans
Soap Cans

Plain
and
Lithographed

TRADE MARK



PEPPERCORN
AND DIAMOND
BRAND.

The Peppercorn and Diamond Brand Butchers Cutlery

The World is flooded with Cheap imitations of Butchers' Knives, many of which are of very little use for the purposes for which they are made. Those that pay and wear, giving the greatest satisfaction to the user, are those made from

JOHN WILSON'S World-Renowned Double Shear Steel

Which are all Hand Forged and all the modern means of production being observed. They have stood the test for 176 years and the demand is greater than ever.



Butchers' Knife No. 29.

Skinning Knife No. 3840

Boning Knife No. 2701

Sticking Knife No. 4358

Steel No. 82.

Boomerang Steak Knives No. 3309.

Established
1750.

THE BEST THEN.

1926

THE BEST NOW.

Works : Sycamore Street, SHEFFIELD, England. Agents : H. BOKER & Co., Inc., Duane Street, NEW YORK.

May be obtained from all Storekeepers.

Choice Quality

**South American
New Zealand
Australian
Mongolian
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Sheep Casings

*Cleaning plants located in all principal
killing centers of the world*

ESTABLISHED 1853

THE BRECHT COMPANY

NEW YORK

HAMBURG

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ST. LOUIS

"NIAGARA BRAND" Genuine Double Refined Saltpetre (Nitrate of Potash) and Double Refined Nitrate of Soda

Also Refined Nitrite of Soda. All Complying with Requirements of the B.A.I.
BATTELLE & RENWICK
 MANUFACTURED BY
 Established 1840

80 MAIDEN LANE
 NEW YORK

VAN GEUNS BROS.

Groningen, Holland
 Telegraph Addr. "Casings"

are buyers of
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THE AMERICAN CASING CO. Importers and Exporters SAUSAGE CASINGS and SPICES

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Schweisheimer & Fellerman IMPORTERS and EXPORTERS OF Sausage Casings

Selected Hog and Sheep Casings a Specialty
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Los Angeles Casing Co.

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Importers Exporters **SAUSAGE CASINGS** 139 Blackstone St.
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 "The Skins You Love to Stuff"

M. ETTLINGER & CO., Inc.

Importers, Exporters and Cleaners of Sausage Casings. A large
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Complies with
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Peoria and Fulton Sts., Formerly Wolf, Sayer & Heller, Inc. CHICAGO, ILL.

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THE INDEPENDENT CASING & SUPPLY COMPANY

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Hammerbrookstr 63/67 2, Hamburg

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IMPORTERS

EXPORTERS

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*Cleaners and Importers Sheep
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National Specialty Co.

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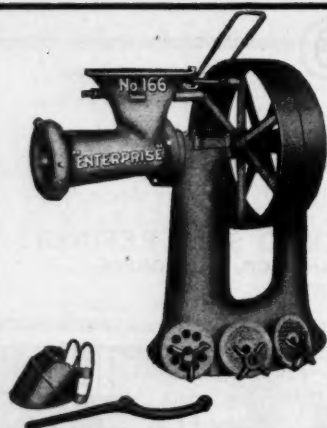
PASSAIC, NEW JERSEY

THE **CASING HOUSE** **BERTH. LEVI & Co., Inc.** ESTABLISHED 1882

NEW YORK
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Lower your power costs; use "Enterprise" No. 166

The "Enterprise" No. 166 cuts 6,000 lbs. of beef per hour.

The No. 166 is the most economical machine you can buy. Saves time, labor, and power.

Gears are done away with. Pulleys are placed directly on socket shaft. Has babbitted socket shaft with ten thrust collars. Prevents overheating and excessive wear.

Distance from ring to floor is 26½ in. Carrier can be run under chopper. Our fifty years' experience designing and manufacturing choppers for every purpose is at your disposal. Write us about your problems.

Chopper catalog, showing 72 sizes and styles of "Enterprise" Choppers, sent on request.

The Enterprise Mfg. Co., of Pa., Philadelphia, U. S. A.

No. 4

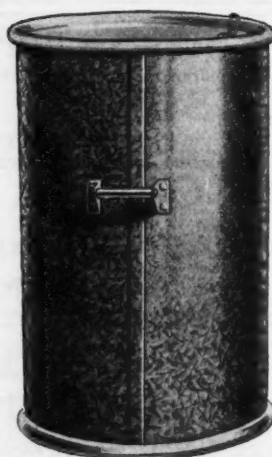
MATHIESON Chemicals

Anhydrous Ammonia
Aqua Ammonia
Caustic Soda
Soda Ash
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The MATHIESON ALKALI WORKS Inc.
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Deal Direct with the Manufacturer



Shipping Containers

Made in two sizes—30- and 50-gallon capacity. Drums are of 16-gauge galvanized steel, reinforced around the top with ¾" steel pipe, over which sides are rolled and pressed, forming a substantial roll top. Bottoms double seamed and reinforced with 1x1½" angle-iron welded and crimped on. No rivets used in construction. Handles of same general construction as on all our containers, only of much heavier material.

Heavy cast brass nameplates attached to each container.

Both sizes used as returnable lard containers. Also practical in offal and cutting departments. Sold either with or without covers.

Dubuque Steel Products Co.

Sheet Metal Dept.

**Kretschmer Manufacturing Company
DUBUQUE, IOWA**

30 Gallon
18" diam., 28" high.
Without cover...\$6.50
With cover..... 7.50

HY-GLOSS
MARGARINE CARTONS

Protect the Product

HY-GLOSS Paraffined Cartons are unexcelled; are used by the leading Oleo Manufacturers of the country. They attract the attention of the discriminating buyer.

**National
Carton Company
Joliet, Ill.**

GENUINE Vegetable Parchment is the only paper that will stand every test as a wrapper for food products containing grease, oils, or excessive moisture.

WEST CARROLLTON GENUINE VEGETABLE PARCHMENT

is recognized by the trade as a strictly high grade parchment. It is made in sheets or in rolls, and is shipped printed or plain.

Our central location enables us to render quick service on rush orders. Get our samples and prices.

The
West Carrollton Parchment Co.
West Carrollton, Ohio.

Oh, These Awful Dog Days!

Did you ever hear of Coatesville, where there's lots of dirt and smoke,
And business is boomin' and only bums go broke?
Where "Old Hook-'er-to-the-Biler" speaks his piece in shoppy verse
For to save the swearin' Packers from the Elevator Curse?

Did you ever hear of Coatesville, where there's lots of dirt and smoke,
Where the men don't need the "union" and a "strike" is never stroke?
Where "Old Hook-'er-to-the-Biler" and his greasy, grimy hands
Are a buildin' Steam-Hydraulics for "Old Butch" who understands?

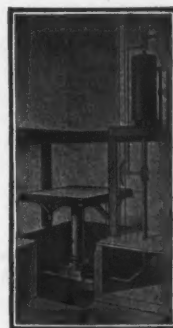
Did you ever hear of Coatesville, where there's lots of dirt and smoke
And working men are prosperous and poverty's a joke,
Where "Old Hook-'er-to-the-Biler" is a drivin' night and day
A makin' Packers happy in the Steam Hydraulic way?

Did you ever hear of Coatesville, where there's lots of dirt and smoke,
Where the town is running over with the goodest kind o' folk,
Where "Old Hook-'er-to-the-Biler" is reforming cussin' men,
From their elevatin' langwidge when the "blank" thing busts again?

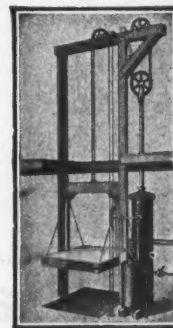
Did you ever hear of Coates—Don't Shoot, Officer!—we'll stop.

Moral: "Attach it to the Steam Generator"

(As the English editor suggested when he sent back our copy and refused our style of ads.)

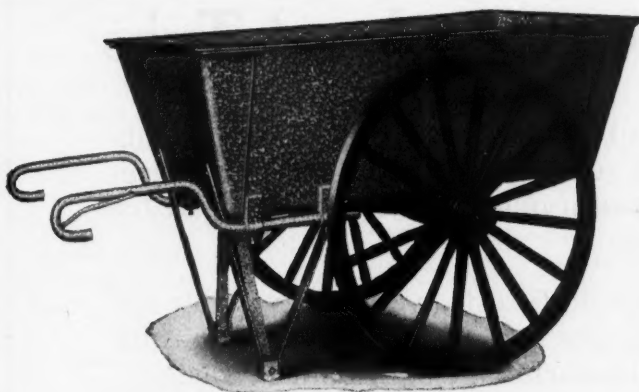


DIRECT ACTING STEAM
HYDRAULIC ELEVATOR



DOUBLE GEARED STEAM
HYDRAULIC ELEVATOR

Craig Ridgway & Son Co.
Coatesville, Pa.



General Purpose Truck No. 105

Due to its rigid construction and carrying capacity this truck is the most practical for the general loading of or conveying of meats to curing vats. Made of No. 12 gauge steel, all seams welded. Galvanized after fabrication. The Globe Boltless Feature is imbedded in this truck which makes it perfectly smooth on the inside.

Over all length, 78"	Body length at top, 61"
Over all width, 48"	Body width at top, 32"
Over all height, 39 1/4"	Body depth, 28"
Wood wheels, 36x1 1/2"	Weight, 400 pounds.

EQUIPMENT INQUIRIES SOLICITED

THE GLOBE COMPANY
822-26 W. 36TH STREET CHICAGO, ILLINOIS
Originators of the Boltless Truck Bodies
Write for Catalog



The New Improved Bausman Hog Scalding

No longer are you compelled to use hoisting appliances. No heavy lifting to get the hog from the bath. Will save half the time originally required to scald. Furnished with or without fire box for heating water.

Ask your Supply House for details or write us direct

Bausman Manufacturing Co., Millersville, Pa.



*Strong Re-enforcement
Where Strength Is
Needed*

*Prompt Delivery from
Stocks Carried in Hill
City, Minn., and Chicago*

Place Your Contracts for National Woodenware Lard Tubs

Your demands necessitate tubs of strength—made from substantial woods—built to give service. To fulfill these requirements requires the resources of a manufacturer who has at his command the finest of woods.

Located in the heart of Minnesota forests, we have available the best timber—so necessary to the making of serviceable tubs. Thorough kiln drying prevents shrinkage and reduces waste.

Write us your requirements and we will furnish quotations

Prompt delivery from stocks carried in Hill City, Minnesota,
Chicago, Kansas City, So. Omaha, Fort Worth, Oklahoma
City and St. Paul.

NATIONAL WOODENWARE COMPANY

West 43rd Street and South Racine Avenue

CHICAGO

THE NATIONAL PROVISIONER

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

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Chicago and New York, August 14, 1926

No. 7

Why Not Double Your Sausage Business?

**You Can Increase Volume and Profits
If You Make Only Quality Sausage
And Then Tell the Consumer About It**

"How's the sausage business these days with you, Charlie?" asked one sausage maker as he met another on a particularly warm day.

"Fine," said Charlie, "how is it with you, Adolph?"

"Not so good, not so good."

"Well, what's the matter with it?"

"People won't buy," says Adolph. "My business gets poor on one kind of sausage and then I make up a new kind. It looks nice and my customers buy, but they don't want it the next time. I don't believe people eat sausage as they used to."

"You make your sausage right and people will keep on buying it," says Charlie. "I don't have any trouble selling mine. I use good stuff in it, make it up without wasting anything—and then I charge enough to make some money on it. People don't expect to get good sausage for any less than they would any other good meat."

Charlie was right.

There's nothing wrong with the sausage business. People eat just as much as they used to—when it is good.

But it's a sad commentary on the sausage business that so much of the product is not good. It may be pure and wholesome, but much of it lacks flavor.

When people eat meat, whether in the piece or ground as sausage, they want it to taste like meat. When it tastes merely like something with salt, pepper, sage or garlic in it, they don't often try it again, at least not for a long time.

More Sausage Should Be Sold.

Most people like sausage. It ought to be possible to sell almost as much sausage as all other pork cuts combined. It would be—if the sausage were made right and

the right kind of meats used in its manufacture.

The idea is too common that sausage is a by-product, and that it can be made of whatever is available.

Like any other prepared foodstuff, if its ingredients are not good the finished product won't be good. If good meats and spices are used in sausage, and it is made right, there won't be any trouble about its being good.

One large concern that has had more than 50 years' experience with the sausage trade, tells THE NATIONAL PROVISIONER that the only people they have lost money on were the sausage makers who manufactured a poor product.

Helps for the Sausage Trade

The sausage manufacturer would help his own trade, as well as that of the retailer, by furnishing inexpensive advertising material for use in the retail market.

Like many other commodities, the con-

sumption of sausage must be boosted by advertising, through either national or local mediums. A sausage manufacturer doing an interstate business can find national publicity mediums, or those that circulate almost exclusively in the territory he operates.

Most packers and specialty men advertise hams and bacon, boiled hams, and some other meats. But they seldom mention sausage. Advertisements in the national magazines calling attention to the palatability and nutritive value of sausage, the ease with which it can be prepared, and its general adaptability to the quick meal, are rare indeed.

Advertising and Mail Helps.

In the local newspaper, a sausage advertisement once or twice a week, backed up by quality product, would do wonders to increase sausage sales.

Many housewives would be only too glad of a reminder of something to help vary the meat dish. And when that something is easily and quickly prepared and is tasty and delicious, they are very likely to make it a regular item in the family bill of fare.

Where sausagemakers do not feel warranted in running advertisements in magazines or newspapers, they can do much to help their retail customers by furnishing them with suggestions for marketing the product, in the way of posters, recipes, etc.

Bologna and Frankfurts.

For instance, if the housewife faced a statement something like this—"Try bologna for luncheon dishes and picnic lunches"—every time she went into the meat market, she would be inclined to try it.

If she is furnished with a delicious, tasty bologna, is there any question in anybody's mind but that she would keep on buying this sausage? She would not want it every day, but she would buy it once or twice a week.

In the case of frankfurts, if posters re-

It's Up to You!

If your sausage volume is falling off, the reason is plain—you are not making the best quality of sausage possible.

If your business is showing a steady growth, with plenty of repeat business, it's a safe bet that your product is quality.

If you want more business, try making quality sausage, and watch your sales jump—and your profits!

Help to educate your customers by sending them a reprint of this article, or of the previous ones in this "Quality Sausage" campaign. They may be had at cost, with your name on them if you desire, by writing THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

minded the buyer of the many uses they could be put to, not only as an independent meat dish, but as part of a vegetable dish, the experiment would undoubtedly lead to repeat business.

In this day and age of indoor workers, many do not want much grease taste in their vegetables. In such cases could a meat be found that would be more ideal than frankfurts? There is little grease, they need be brought only to the boiling point, and they are ready to serve.

Many Uses for Sausage.

Most housewives will welcome them for the ever-present "greens" used on every family table, after they have once given them a trial. And what is more delicious than a tasty soup with sliced frankfurts floating in it?

The buyer's attention can be called to the fact that she can use franks, either hot or cold, with potato salad, in sandwiches, and always for roasting at the picnic or beach party.

Help her establish the sausage habit. After that the manufacturer's and retailer's only job will be to provide her with good sausage.

In a short time the school lunch will again be the problem of many mothers. How can this better be solved than with sausage for one or two days each week? If the mother is sure the sausage is wholesome and nutritious, there is little doubt that it will meet the approval of the youngsters.

Fresh Pork Sausage in Summer.

Retail markets having good refrigeration are making a feature of fresh pork sausage through the hot months, and are finding that it is popular with the trade. It makes a nice variation from pork chops, fried ham or ham steaks. And, best of all, it can be cooked just a little quicker than most other meats.

But all efforts to push the sale of the product will be useless unless sausage has quality. When the customer is induced to buy, she must get something that is good, or she won't take a chance again.

Many retailers feel that sausage should be sold for less than other meats. This is a mistake. If good meats are put into it, and it is made up of all meat, it must bring the price of good meats plus the costs of manufacture.

Good Sausage Can't Be Made Cheap.

The quicker sausagemakers get rid of the idea that they can make good sausage out of inferior materials, the better it will be for the sausage business. It can't be done.

The materials must not only be good, but they must be in good condition. Product going into cure must be sweet and fresh, it must be evenly and properly cured, and it must be used at cured age for best results.

The history of the packing industry shows that some of the leading packers of today were pioneer sausagemakers, who established for themselves a reputation on "quality" products. Their growth was rapid, with a substantial increase in volume. Finally they had to slaughter to supply their own fresh meat needs.

"Quality" sausage meant success to them, and it means success to any aggressive concern. With it there is no limit to advancement in business.

Why Sausagemakers Fail.

But in looking over the field of sausage factories, there are unfortunately as many unsuccessful as successful concerns. And it almost invariably happens that the unsuccessful ones never had an ambition to improve the quality of their product.

Such manufacturers are those who believe that meat ground into sausage is one of the great mysteries. And they still entertain the idea that they are able to deceive the public by using meats of inferior quality and poorly handled.

No sausage manufacturer should use in his sausage meats he would not serve on his own table.

If he makes this the test of the meat he uses, and seasons the product to meet the taste of his trade, he will have little trouble

making money and increasing his business from year to year.

Trade Can Be Doubled.

Some observers believe it would be possible to double the sausage trade with quality sausage. There are many consumers who never eat sausage, first because they lack confidence in the quality of the product, and second because they are not in the habit of varying their meat diet with this tasty product.

Advertising sausage, and backing the publicity up with quality, would increase the sausage business enormously. Sausagemakers have a big field of effort, if they see fit to develop it.

SAUSAGE MAKERS BUY PLANT.

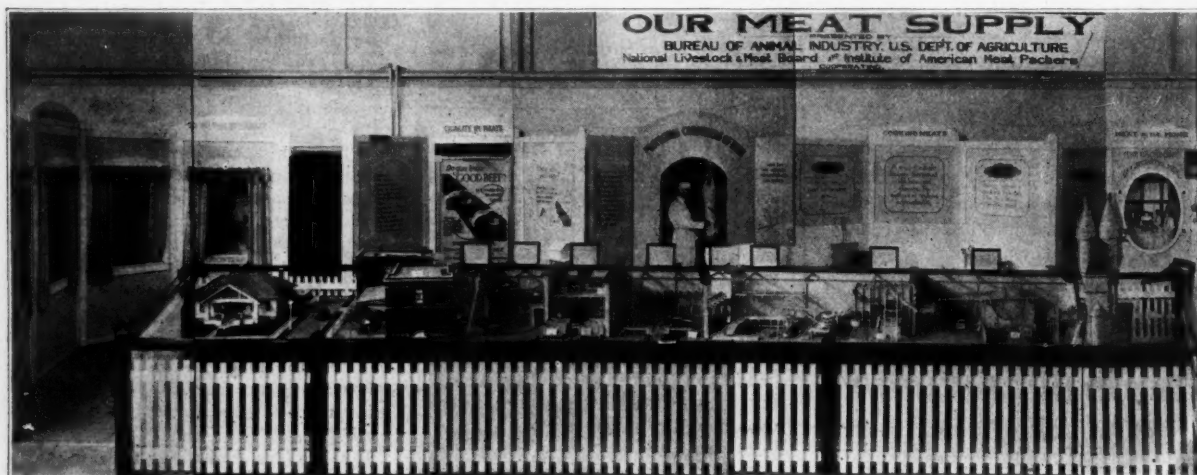
The plant of the old Peninsular Packing Company in Ironwood, Mich., which has been standing idle for some time, has been purchased by Meyer Brothers, leading Ironwood sausage manufacturers. The plant has been thoroughly gone over, and was reopened for business on August 9.

Meyer Brothers will not only continue to turn out high-grade sausage, but will also carry on a general meat packing business, including slaughtering. For the present, however, no cured meats will be produced. At the start it is expected to turn out from 10,000 to 12,000 lbs. of sausage weekly.

It is planned to dispose of about one-third of the company's output within a radius of 30 miles from the plant. The remainder will be shipped to upper Michigan and northern Wisconsin. Application has already been made for a full-time government inspector, so that an interstate business may be carried on.

"Our present plans are to increase our production as fast as conditions warrant by installing new equipment and larger units," said Otto Meyer, sales manager of the company.

William Meyer, one of the three Meyer brothers interested in the concern, is superintendent, while Chris Hurler, an expert sausage maker, is assistant superintendent.



TELLING THE WORLD ABOUT THE PACKING INDUSTRY AND THE VALUE OF MEAT.

This huge exhibit, which will tell millions of consumers about the food value of meat, extends for nearly 100 feet along a main aisle at the Sesqui-Centennial International Exposition at Philadelphia. Its interesting story and the ingenious animated devices on display have attracted the attention of large crowds of Sesqui visitors. Packers who attend the regional meeting to be held in September in Philadelphia will have an opportunity to inspect the exhibit in a special tour which has been arranged for that day.

This effective display was made possible by the co-operation of the Bureau of Animal Industry, U. S. Department of Agriculture, the Institute of American Meat Packers, the National Live Stock and Meat Board, and some of the member companies of the Institute.

What the Institute is Doing this Week

Animated Meat Exhibit at Sesqui Centennial Exposition a Feature Plans for Big Regional Meetings

MEAT STORY AT EXPOSITION.

Fronting for nearly a hundred feet on a main aisle of the Palace of Agriculture of the Sesqui-Centennial International Exposition, now in progress at Philadelphia, and embracing, in animated miniature and picture, the entire livestock and meat industry from farm to table, stands a gigantic exhibit featuring the food value of meat.

It literally shouts its merits from the housetops—accomplished in this instance through electric billboards atop miniature skyscrapers which form part of the display.

This exhibit was made possible by the combined efforts of the Institute of American Meat Packers and some of its member companies; the National Live Stock and Meat Board, and the Bureau of Animal Industry; and, through the joint efforts of these agencies, made so attractive as to constitute one of the outstanding features of the whole exposition, which it is estimated will draw some thirty million visitors before it closes on November 30.

Beginning with the artistic panels of the Bureau of Animal Industry which show live stock on the farm, and continuing through the stockyards, the packing plant and the retail shop to the consumer's table, the exhibit is thoroughly complete. It is so animated as to attract crowds that stand from fifteen to twenty feet to watch it, and pack the twenty-foot aisle in front from side to side.

Pictures Values of Meat.

Although the entire exhibit is highly attractive and attention-compelling, the right end, which fronts on two main aisles, is especially noticeable. It is here that the food value and wholesomeness of meat is featured by means of three exhibits, which are in constant motion.

The first of these appears to the observer as an attractive oil painting of a

pure-bred steer, mounted in an attractive gilt frame. Over the steer appears this statement, "This is a well bred steer, the source of appetizing pot roasts, stews, and other delicious meat dishes." In the distance appears a billboard with this message: "For health and strength, eat meat."

Then, before the observer's attention is lost, lights flash behind the painting, which is on a screen, and the observer sees a side of beef in natural colors, divided into the wholesale cuts. After a moment the lights change and attention is centered on the rib and loin cuts, and on a message which explains that consumers' demand is so concentrated on these cuts that, although they constitute but 25 per cent of the meat animal, they frequently bring as much as the remaining three-fourths—which then is shown, while the loin and rib cuts disappear.

Lights Flash on Meat Cuts.

Again the lights flash and the observer sees featured, one after the other, the chuck, rump, round, shanks, flank, and plate, together with an explanation of the dishes that can be made from each and an attractive illustration, in full color, of some of them.

Soon there comes a final flash; the observer sees the side of beef in its natural colors surrounded by all of the appetizing dishes which he previously saw one by one, and set off by a sign which features the food value of the meat which he sees pictured so attractively before him.

Again the lights disappear; the steer stands out, and the story begins over again.

What to Eat for Health.

The second exhibit of this group, built especially for the Sesqui-Centennial, shows the observer what he should eat to make his diet well-rounded and adequate. It is the same size as the illuminated steer exhibit and of the same general nature. To the observer it appears as a beautifully painted landscape mounted in a gilded frame. The painting shows various forms of activity—men and women at work and

(Continued on page 46.)

BIG MEN AT CONFERENCE.

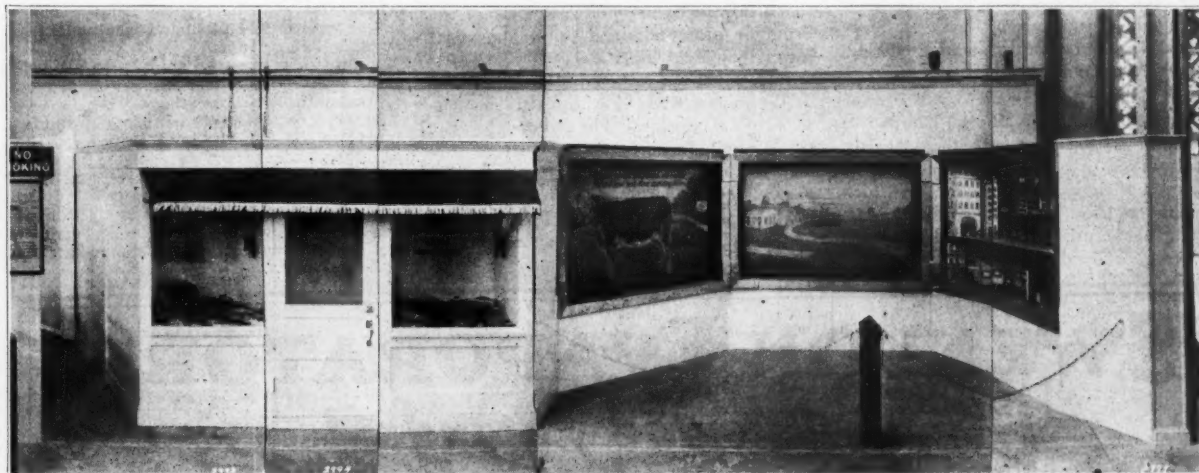
A Public Conference on Education and Industry—at which leaders of some of the nation's greatest industries will discuss the outlook for 1927—will be held on October 27 at the University of Chicago under the joint auspices of the University and the Institute of American Meat Packers, and with the co-operation of the Chicago Association of Commerce, the Commercial Club of Chicago, the Industrial Club, and committees from leading industries of Chicago.

Dwight W. Morrow, member of J. P. Morgan & Company, New York, will discuss the outlook for "Finance" at the Conference, which is the third of an annual series, and invitations are being extended to other nationally known executives to discuss the outlook for 1927 of the oil, metal, communication, printing and publishing, and automobile industries, and also the outlook for science and industry generally.

It is expected that leading business men, industrial executives, bankers and educators from various parts of the country will attend.

At the second annual Conference held at the University of Chicago in October, 1925, Charles M. Schwab, Vice President Dawes, Major General James G. Harbord, and former Governor Frank O. Lowden were among the speakers.

Among the industrial and banking leaders of Chicago who will serve on a co-operating committee are John J. Mitchell, President of the Illinois Merchants Trust Company, representing finance; R. R. McCormick, President of the Chicago Tribune Company, representing the printing and publishing industries; Robert W. Stewart, Chairman of the Board of Di-



WHAT SESQUI VISITORS AND PACKERS WHO ATTEND PHILADELPHIA MEETING WILL SEE.

Extending across the back of the large booth are colored panels telling about meat production, the wholesomeness of meat, and ways to cook meat. In front, at the left, is the model packinghouse, which shows realistically how the animals are processed. At the immediate right is a retail meat store front with display windows containing attractive imitations of meats.

At the right end come three animated exhibits. One, the illuminated steer, shows the location of the various cuts of beef in a carcass and recommends the use of the slow moving cuts. The second describes meat's food value and tells why meat is an important food for the diet. The third, which is highly animated, shows how meat helps the consumer to meet the energy demands of life.

rectors of the Standard Oil Company of Indiana, representing the oil industry; Robert P. Lamont, President of the American Steel Foundries, representing the metal industries, and B. E. Sunny, Chairman of the Board of the Illinois Bell Telephone Company, representing the communication industries.

BRUISED MEAT SAVINGS.

Two important steps are being taken by the Institute's Committee on Live Stock Losses, of which R. W. Carter is Chairman, to reduce the loss to packers and live stock producers arising from bruised live stock and meat.

A complete description of the slap jack, a harmless device developed by the Western Weighing and Inspection Bureau and the Committee, in co-operation, for driving and otherwise controlling live animals without danger of injury, has been sent to all member companies, together with prices at which the instrument may be purchased from the Institute.

Within a short time, thousands of large placards, printed in two colors on a twelve inch square card, will be distributed among packer member companies, commission houses, stock yards, live stock associations, railroad and other agencies. These cards, which are varnished to protect them from moisture, read as follows:

SAVE MEAT AND MONEY

Every blow to an animal causes a loss. Damaged live stock sells for less money.

Abuses Are Costly

The slap jack, which has been tried out in a practical manner, has proved an excellent substitute for whips, clubs, prods, poles, and other weapons formerly used. It is made of several thickness of heavy canvass, and is flat on the striking end and rolled at the handle.

It is hoped that the slap jack can be adopted universally by all who handle live stock, for it, together with the placards, can do much to reduce the annual loss of hundreds of thousands of dollars to which packers contribute heavily through purchasing apparently sound animals in which bruises later are discovered.

PACKERS AT PHILADELPHIA.

The tentative program for the pre-convention regional meeting of the Institute of American Meat Packers, to be held in Philadelphia on September 14, has just been announced by the Institute.

The meeting will begin at 10 o'clock in the morning, Philadelphia daylight saving time, 9 a. m. Eastern standard time. John J. Felin, vice-president of the Institute and Regional Chairman of the Philadelphia district, will preside. Oscar G. Mayer, president of the Institute, Dr. C. Robert Moulton, director of the Institute's Department of Nutrition, and Wesley Hardenbergh, director of the Institute's Department of Public Relations and Trade, will be the speakers at the morning session. After their talks, opportunity will be given for general discussion.

At the luncheon session, beginning at 12:30 p. m., Philadelphia daylight saving time, at the Manufacturers' club, Dr. W. Lee Lewis, Director of the Institute's Department of Scientific Research, will speak. Following Dr. Lewis' talk there will be opportunity for questions and general discussion.

After the luncheon session there will be a trip to the Sesqui-Centennial International Exposition and an inspection of the joint exhibit operated by the Institute of American Meat Packers and some of its member companies, the National Live Stock and Meat Board, and the Bureau of Animal Industry. This trip, which is scheduled to start at 3 p. m., will be made in taxicabs.

Programs of the regional meetings scheduled for the other packinghouse centers will be announced as they are completed.

MEAT TRADE IN JULY.

A downward trend in the prices of hogs and of most pork products featured the meat trade during July, the Institute of American Meat Packers points out in its monthly review of the meat and livestock situation. This was particularly true of fresh pork products—loins, shoulders and spareribs—notably those from heavier hogs which were in relatively large supply. This development is illustrated forcibly by current market quotations, which show that heavy loins are now wholesaling ten cents or more a pound, or 40 per cent lower than light loins.

July, usually a rather dull month so far as the export trade is concerned, ran true to form this year. The volume of the trade, although equivalent to that of July last year, was smaller than in June this year.

There was a fair trade with England in hams and bellies at satisfactory prices. The lard trade was poor, however, with

prices relatively low. On the Continent, there was some buying of dry salt cuts, an indication, in the opinion of some observers, that continental buyers have confidence in present values. The demand for lard on the Continent was about in line with the usual July trade.

In the domestic field also, the trade in pork products during July ordinarily is somewhat quiet, as was the case this year. The smoked meat trade was only fair, for the month as a whole, but showed improvement at the close. Prices showed a downward tendency in some cases, especially on heavy skinned hams and picnics. Among smoked meats, the picnic is wholesaling at relatively low levels.

The boiled ham business was fairly good. The demand for bacon, especially fancy grades, was somewhat slow, but probably not unusually so for this season.

The dry salt meat trade, although delayed by the lateness of the season in the South, was fair. However, the outlook is bright for a good cotton crop and provisions men feel the South will buy dry salt meats in a normal way when cotton picking activities begin late in August.

Lard stocks accumulated during the month and prices declined somewhat. The peak of lard stocks ordinarily is reached August 1, so the situation cannot be considered unusual. Meat stocks also increased somewhat during the month.

Hog receipts for the month nearly equalled those of July last year. This is the first month since April that receipts have approximated those of the same month for the previous year. Sows constituted an unusually large percentage of the receipts.

Hog prices declined substantially during the month but cutting results, although showing apparent improvement on some grades, cannot be considered generally satisfactory for the reason that product going into curing cellars at present level faces the possibility of lower prices when it is ready for market.

Results on beef operations for the month, even with an advance in hide prices, were not satisfactory. After a brief period of advancing prices at the opening of the month that were not justified by the demand for beef, liberal receipts, with increasing numbers of grass cattle, drove heavy steer prices to a new low level for the year. Yearling prices were weak to lower, but held up much better than the heavy kinds.

Eastern markets for the dressed product were slow, with a decidedly lower trend in prices, especially on choice heavy beef which slumped sharply toward the close of the month. The demand was generally smaller than in June.

Hide stocks are well sold up to production, with rising prices and an improved market during the month.

Heavy receipts of lambs, continuing most of the month, kept prices on the decrease, except for a rise during the third week. Aged sheep were scarce and held fairly steady.

Eastern markets for the dressed product were dull and weak during the first half of the month, but firmed up somewhat the last two weeks.

SWENSON EVAPORATORS-

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Trade Is on the Turn

Hogs continue to come to market in
fairly good supply for the low season of
the year, the receipts comparing favorably
with those of a year ago.

Hoof prices are lower, due in large
measure to the number of grass and
common hogs, in addition to the usual
run of packing sows at this season. In
general, the price of good hogs has held
well, but the percentage of the better
grades has been small.

The demand for fresh pork products is
good, production being just about suffi-
cient to meet trade needs. While cured
product has moved none too rapidly in
some cases, demand is increasing and
stocks are not burdensome. With the
opening up of cotton picking in the South
a material improvement in the demand for
dry salt meats is anticipated.

All cured stocks now moving into con-
sumptive channels have come from higher-
priced hogs than the prevailing market,
hence there is little relation between prices
of cured stocks and live hog prices.

The period is an in-between season,
when contract buying is just beginning to
open up, when the quality of hogs is
usually the poorest of the year, and when
the conditions surrounding the entrance
into the season of fall hog runs are still
problematical.

Packers can well bear in mind their in-
ability to sell product on the basis of
present replacement. Much of that now
in cure cannot be replaced from the
present runs, so far as quality goes. Get-
ting the money out of high-priced stocks
will be the packer's first concern.

A Matter of Trade Ethics

Publicity given the "better beef" confer-
ence held at Kansas City late in July has
brought forth varying opinions as to the
advisability of grading beef in accordance
with the plans of the U. S. Department of
Agriculture.

Representatives of purebred cattle breeders
are strongly in favor of the movement, feel-
ing that it will result in a better market for
their high-grade cattle. They believe the com-
petition offered by medium and plain cattle
is difficult to overcome without some kind
of grading to tell the housewife just what
she is buying, and enable her to get the best
quality if she wants it.

Many retailers have been equally anxious
to have their beef branded, to help them cope
with competition from retailers who are
careless of the truth in their statements re-
garding the beef they sell. When, for ex-
ample, "choice porterhouse" and "choice
sirloin steaks" are offered at 15c, and "tender

corn-fed baby beef steaks" at 17½c, there
is something wrong.

Manifestly such advertisers have little re-
gard for the truth. They not only injure their
honest competitors but the livestock pro-
ducers as well, and make their contribution
toward decreased meat consumption. People
who eat cheap steaks so advertised, in the
belief that they are of first quality, are like-
ly to sooner or later substitute some other
kind of meat, vegetable or cheese for beef.

Commenting on the movement to grade
and brand beef, the Omaha Journal-Stock-
man says:

"Had the meat retailers as a whole al-
ways followed the practice of selling beef
for just what it is, the need for the present
agitation might never have arisen.

"It is a known fact that packers grade
their beef as honestly as they know how,
though it is not uncommon for two beef ex-
perts to disagree on the grade of a carcass.
This lack of uniformity in the individual
opinion of the packer experts has always
been one of the big drawbacks to the estab-
lishment of beef grade, and is one point on
which the proposed United States grading
can be tested only in actual practice."

Grading and branding beef did not have
the full support of the representative of the
Texas cattlemen at the Kansas City meet-
ing. Since that time press reports state that
Western beef men are inclined to question
the move to establish government grades in
their product. They feel that if the grade
line is drawn too closely it will cast a reflec-
tion on the beef that comes from a large
percentage of range cattle.

Perhaps the difference of opinion between
the purebred cattle men and the range men
is fundamental, and finds its origin in the
different kinds of cattle produced, both of
which furnish good, wholesome meat in de-
mand in varying classes of the trade. Natu-
rally the pure-bred corn fed cattle produce
a more richly-marbled carcass than even
well-bred range cattle. But there is always
the possibility that the range cattle may
suffer in competition with lower grades of
native cattle which show a little flesh.

It would seem that different kinds of beef
should be sold to the consumer for what
they are. A long step forward in helping
to correct the trouble at its source has been
taken by the Institute of American Meat
Packers in enlisting the cooperation of na-
tional advertising forces to eliminate un-
ethical advertising among meat dealers.

How Good Meat Should Look

Photographs of roast leg of lamb, baked
ham, veal cutlets, beef steak, and other
meat cuts cooked by the Bureau of Home
Economics of the U. S. Department of
Agriculture have been taken for use in
exhibits to show how properly cooked,
high-class meat should look. This is
another move in the department's pro-
gram to help meat consumption.

PRACTICAL POINTS FOR THE TRADE

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Green Spots on Sausage

A Western sausage maker is having trouble with green spots on his sausage. He makes a high-grade product and does not want such a condition as this to appear. He says:

Editor The National Provisioner:

During the past few weeks we have discovered green spots on the surface of our sausage. We take a great deal of care in the manufacture of our product, but have been unable to find the cause of these spots. The meat within the casing appears good and tasty. Can you give us a reason for this trouble?

The inquirer is having trouble with green spots on the surface of the sausage.

Similar complaints have not been uncommon recently, which were directly attributable to the handling and condition of the casings used.

The curing, soaking and handling of the casings should be carefully checked, and improvement in practice here will probably eliminate the difficulty.

Care in Handling Casings.

In some instances a pail of water is placed on the stuffing bench, and the men operating the stuffing machines will use this water indefinitely. In such cases the water becomes filthy and ferments, and when product is stuffed this impure water lodges between the casing and the meat and causes discoloration.

If possible, the casings should be flushed with fresh, clean running water before putting on the stuffer.

Other Causes of Spots.

A spotted color under the casing usually indicates that meat is being used that did not properly cure, or if uncured meat is used, that it is not strictly fresh.

On the other hand, if after the sausage is stuffed it is taken to the cooler and allowed to remain next to brine coils overnight, the sausage will chill and show discoloration.

If fresh clean water is being used for flushing the casings, and the sausage is not being chilled too much before smoking, then it would be well to check up on the meat used.

A discussion of "Mould and Discoloration in Sausage" appeared in an earlier issue of THE NATIONAL PROVISIONER. It can be secured by subscribers by sending a 2c stamp with request to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Pimienta Ham Sausage

"Ready-to-serve" meats are becoming increasingly popular and packers want to know how to make the best product to meet the demand. A Southern packer writes as follows regarding pimienta ham sausage:

Editor The National Provisioner:

We have a demand for pimienta ham sausage boiled in a mold and covered with caul fat. Can you tell us how this is made?

The inquirer asks about a pimienta ham sausage. It is a question whether a genuine ham sausage could be made into a pimienta sausage.

One way to make pimienta sausage is to make a high-grade bologna, cutting the

meat somewhat coarser than in ordinary bologna, and adding pimientas when the meat is ready for the stuffer, or to be filled into the molds.

Generally, however, the regular meat loaf formula is used for this, with the addition of 6 one-half pound cans of pimientas to each 150 lbs. of meat.

The canned pimientas should be thoroughly drained and chopped before adding to the meats. The addition of chopped green peppers also improves the taste of this sausage, sufficient green peppers being added to suit the taste.

The binding qualities of the sausage can be improved by dipping the pimientas and peppers in gelatine before they are added to the meat.

It is believed important to add the pimientas to the sausage after the meats are thoroughly mixed, and just before preparing to fill the mixture into the molds before cooking.

Wrapping the meat about with the caul fat improves its appearance and holds it together well.

Instructions for making meat loaf appeared in an earlier issue of THE NATIONAL PROVISIONER. Subscribers can secure copies of it by sending a 2c stamp with request to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

UNIQUE PORK DISH.

A pork dish that is equally good for breakfast, luncheon or dinner is made with this recipe:

Chop raw fresh pork very fine, add a little salt, plenty of pepper, 2 small onions chopped fine, half as much bread as there is meat (soaked until soft) and 2 eggs. Mix well together, make into oblong patties and fry like oysters. These are good for breakfast; if served for supper, serve with sliced onion.

Figuring Sausage Costs

Are you making money on your frankfurts?

Do you make frequent tests to find out whether your frankfurts are showing a profit or a loss?

Cost of materials is likely to change over night, and will cause a lot of trouble if you don't know at all times just what it costs you to make them.

THE NATIONAL PROVISIONER'S revised Sausage Test Card will help you in your figuring. Fill out the coupon below and send it in for a supply of these forms.

The National Provisioner,
Old Colony Bldg.,
Chicago.

Please send me.....Sausage Test Cards. I want to keep posted on my frankfurt costs.

Name
Street
City
Single copies, 2c; 25 or more, 1c each; quantities at cost.

Meat Plant Inspection

A Southern packer wishing to enter interstate trade asks what is required by the government before Federal inspection is granted. He says:

Editor The National Provisioner:

We want to install federal inspection in our plant, and would be glad if you will give us a general idea of the requirements to be met. We have an opportunity to extend our business to other states, and while our plant is sanitary and modern, we would like to know what is required.

First of all, the premises on which the products are prepared and handled must be maintained in a sanitary condition.

Abundant light, both natural and artificial and plenty of ventilation are required, as well as efficient drainage and plumbing, the drains and gutters having approved traps and vents.

The water supply must be ample, clean and pure, with adequate facilities for its distribution in the plant.

Floors must be kept water tight, and all parts of the plant must be of such material that it is capable of being thoroughly cleansed.

Rooms and compartments used for edible products must be entirely separate from those used for inedible products, and the rooms in which meat or meat products are prepared must be free from odors from dressing and toilet rooms, catch basins, hide cellars, casing rooms, tank house, etc.

Precautions must be taken to keep the plant free of flies, rats, mice and other vermin. Poisons can not be used where edible product is prepared or stored. Bait poisons can be used in inedible departments and outbuildings, but rat viruses can not be used anywhere about the establishment.

Adequate sanitary accommodations must be provided, such as dressing rooms, toilet rooms, modern lavatory accommodations. Facilities must be provided for disinfecting and cleaning utensils and hands of persons handling any meat or product.

Tables, benches and other equipment used in inspection must be of such design as to enable the inspectors to conduct their inspection in an orderly and efficient manner. Sanitary, water-tight metal trucks or receptacles for holding and handling diseased carcasses or parts are to be provided. Racks, receptacles, etc., for retaining such parts as the head, tongue, tail, thymus gland and viscera until after the post mortem examination is completed must be provided, so they may be identified in case of condemnation of the carcass.

The plant requesting inspection must be prepared to furnish office room, including light, heat and janitor service, for the inspectors, rent free.

These are the principal requirements to be met. Most modern establishments are already properly equipped and are prepared to meet government requirements with few changes except in small ways.

The inquirer should write direct to the Chief, Bureau of Animal Industry, U. S. Department of Agriculture, Washington, D. C., stating that he wants inspection and asking that the formalities to be gone through be outlined for him.

Figuring Tankage Values

A small renderer raises the question of the good he would get out of putting in a tankage grinder. He says:

Editor The National Provisioner:

We produce between 80 and 100 tons of tankage per month, and we believe we have always received about the best market price for it. We have been thinking some of putting in a tankage grinder, and wonder if it would pay.

This inquirer is trying to decide if it would pay him to put in a tankage grinder. From the large number of tankage grinders that have been sold to rendering plants and packinghouses, it seems evident that it pays to grind tankage.

The quotations appearing in the weekly issues of THE NATIONAL PROVISIONER show ground tankage 10 to 15 per cent higher than unground of the same ammonia content.

Judging from these figures, the grinding of tankage will quickly return the investment in a tankage grinder.

Tankage is sold on the basis of its ammonia content. One unit or 1 per cent of ammonia means 20 lbs per ton. Tankage containing 10 units or 10 per cent of ammonia would contain 200 lbs. per ton.

As ammonia is the chief ingredient of tankage, the product is sold on the basis of so much per unit. For instance, if ammonia in ground tankage is quoted at \$3.50 per unit, and if the tankage analyzes 10 per cent ammonia, it would sell at 10 times \$3.50 or \$35.00 per ton, plus an additional small amount, usually 10c, for the percentage of bone phosphate in the tankage.

A tankage quotation, therefore, of \$3.50 and 10 would mean that the product was worth \$3.50 for each unit of ammonia and 10c additional for each unit of bone phosphate of lime.

Trouble With Sweet Pickles

An Eastern dealer in meat specialties also handles pickles, and puts up his own for the trade. He has been having trouble making good sweet pickles. He says:

Editor The National Provisioner:

I have been making sweet pickle syrup for pickles, but have not been getting the right results. It has been too spicy, and when I add more sugar it kills the spicy taste. I use brown sugar. This pickle bubbles after it sets a few days.

Can you help me to overcome the trouble?

The subscriber complains that he has not been getting good results with his sweet pickles.

It is possible that there is some difficulty with the sugar he has been using. It is suggested that he use granulated sugar in the making of syrup for his pickles.

Depending on the degree of sweetness he may wish his product to be, the quantity of sugar may vary from 4 to 10 lbs. per gallon of vinegar. Six pounds to the gallon is commonly used.

If the pickles become shrivelled and tough, the practice should be followed of first covering the pickles with a plain 45 to 50 grain vinegar. After one week pour this vinegar off, which has probably become much weaker by that time, and cover the pickles with a liquor made by adding 4 lbs. of sugar to the gallon of vinegar.

The acidity of the liquor used on pickles should be kept as high as possible. A de-

crease in acidity much below a 30-grain strength may permit the growth of yeasts, with resulting fermentation and spoilage.

If it is desired to use more than 4 lbs. of sugar, it would be best not to use more than 4 lbs. at first, but gradually add sugar until the desired concentration is obtained.

If sweet pickles are made in any quantity the producer should have a sugar hydrometer, an inexpensive instrument which readily and accurately indicates the sugar concentration. A reading of 42 degs. (Brix or Balling) would indicate a concentration of approximately 6 lbs. of sugar to the gallon of vinegar.

Many manufacturers of sweet pickles prefer to use only one ounce of whole mixed spices to each 4 gallons of pickles. The spices should be removed from the liquid after the desired flavor has been obtained.

The required quantity of spice should be added in a cheese cloth bag, to the vinegar and held at the boiling point for not longer than half an hour. Heating too long causes the vinegar to darken.

If considered desirable, add the sugar at this time and pour at once over the pickles. Then transfer the pickles with the liquid to bottles or jars, as preferred.

What are the temperature requirements in the hide cellar? How do temperatures affect shrinkage? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

Curing S. P. Meats

More money is lost in poor curing than in almost any other line of meat manufacturing.

Too many curers operate on the "by guess and by gosh" plan—and then wonder what's the matter with their meats!

In the old days the best curing formulas were kept under lock and key, and there was supposed to be some mysterious power in them.

Today the best curers all know the best methods, and there are no secret formulas. The secret is in the intelligent use of standard formulas.

Standard formulas and full directions for curing sweet pickle meats have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by 2-cent stamp:

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me copy of formula and directions for "Curing S. P. Meats."

Name

Street

City

Brands & Trade Marks

In this column from week to week will be published trade-mark applications of interest to readers of THE NATIONAL PROVISIONER which are pending in the United States Patent Office.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly by parties interested in preventing such registration.

Those under the head of "Trade Marks Granted" have been registered, and are now the property of the applicants.

TRADE MARK APPLICATIONS.

A. Löffler Provision Company, Benning, D. C. For ready-to-serve meats. Trade Mark: KOLDKUT. Application serial No. 233,321. Claims use since June 5, 1926.

KOLDKUT

The Griffith Laboratories, Inc., Chicago. For pickling salt. Trade Mark: HANSA SALT. Application serial No. 233,542. Claims use since June 18, 1926.

NOT SUBJECT TO OPPOSITION.

Western Sausage & Provision Co., Inc., New York City. For Salami sausage. Trade Mark: SALAMI MARCA LUCCA. Application serial No. 214,289. Claims use since November, 1922.



Edward Lee Davis, Midway, Ky. For hams and sausage. Trade Mark: OLD KENTUCKY ROOKWOOD. Application serial No. 215,925. Claims use since May 1, 1922.

A REMARKABLE RECORD.

At the recent graduation exercises of the Royal Military College of Canada, at Kingston, Ontario, two of the three honor graduates were Donald Douglas Gunn, son of Brig. Gen. John A. Gunn, president of Gunns, Ltd., Toronto meat packers, and Theodore Roosevelt O'Neill Meighen, son of the Hon. Arthur Meighen, premier of Canada.

Young Mr. Gunn, who is only twenty years of age, made a remarkable record, according to reports of the graduation exercises in the Canadian newspapers.

He was not only at the head of his class as first honor graduate, but he was also awarded the Governor General's gold medal for the cadet obtaining the highest total of marks throughout the entire four year course; the W. M. Carleton Monk Memorial Scholarship, for the cadet obtaining the highest marks during his senior year; the Edith Boulton Nordheimer Memorial Prize for the best essay on the railway growth of Canada (carrying with it a free trip to the Pacific Coast, awarded by the president of the Canadian Pacific Railway Co.); the Artillery Prize, presented by the Canadian Artillery Association for the highest marks in artillery studies; the first class prize for general proficiency; subject prizes for the highest marks in general proficiency in military subjects, tactics, artillery, and various other prizes and cups on different points.

A Page for the Packer Salesman

The Business Is There Salesmanship All That Is Needed To Get It

When the packer salesman hears the customer's complaint that "Business is bad; people are not eating so much meat!" what does he do?

The "order-taker" backs out and sends a hard luck story to the home office.

The SALESMAN goes to work that much harder, and tries to show his trade how they can get the business, even under difficulties.

There was an editorial in THE NATIONAL PROVISIONER of July 17, headed "It Just Takes Salesmanship," which attracted a lot of attention among packer sales managers and salesmen.

Some did not see it, however, and it is reprinted here (by request) so that every packer salesman may get a little encouragement. Here it is:

It Just Takes Salesmanship

A good deal is being said about gasoline cheating the dining-room table, especially the meat item of the meal.

Two reasons are assigned for this. One is that so much money is being spent for motor cars and their upkeep that other living costs must be cut, and one place for retrenchment has been at the meat market. A second reason advanced is that the housewife is so anxious to go for her afternoon or evening spin that she will not take the time to prepare meat, but uses either "ready-to-serve" meats or a meat substitute.

There is a way around each of these difficulties—if they actually exist. If the amount spent on meat is being cut, then this offers the meat retailer an excellent field for the sale of the less expensive cuts.

If the housewife's budget has become limited, she will be only too glad to find a way she can feed her family just as well on less money.

For instance, she can be educated to chuck and rump roasts instead of prime rib; to flank and round steaks instead of porterhouse and sirloin; to stewing lamb instead of chops; to a boned shoulder of lamb or veal instead of leg for roast; to picnics instead of hams; and to a wider usage of livers, hearts, etc.

The housewife who cuts down on her meat supply because her time is limited is the one who offers the retailer an opportunity to improve his trade in all kinds of quality sausage, chops, steaks and "ready-to-serve" meats. This is the type of customer on whom he can rely to buy his more expensive meats passed up by the housewife who has less money to spend.

If the retailer handles only the best of sausage, he will be able to develop a nice "repeat" business for himself. Buyers don't want steaks and chops or ham all

the time, and they don't expect to get any of these cuts cheap.

Neither will they expect to get good sausage cheap. It would be a welcome diversion in their "ready-to-serve" or quickly-served meats.

The big thing is for the retailer to study his trade. He will soon learn his customers and their needs.

He won't offer a chuck roast to the woman to whom price is not an item, and then say he can't sell chucks. He will offer her the high-priced quickly-served meats, just as he will offer the woman with limited budget high quality but less expensive meats.

The packer salesman who believes he is meeting sales resistance attributable to the automobile can point out to his dealers way to study their trade and find an outlet for all grades and classes of product.

It is just one more way to demonstrate that selling is an art and not a routine, and that the salesman—either packer or retailer—must be "on his toes" all the time.

The public would rather have meat than a meat substitute. The business is there, and good salesmanship will get it.

THE SELF-STARTER.

The self-starter does not have to be started. He starts himself.

The self-starter does not have to be watched. He watches himself.

He feels the divine urge that is spurring him on to bigger and finer accomplishments. Each step taken is the preparation for the next.

His eyes are ever on the lookout for new possibilities. He makes mistakes, but he profits by them.

His motive power is ambition. It is the guide that holds him true to his course. He is the maker and welder of men and nations.

The man who has to be started, quickly runs down. He has to be continually wound up. He has to be started on each separate task.

When he has finished one job he waits until he is set at another. He limits his efforts to the ticks of the clock. He thinks to save time by losing time.

God in his wisdom created them both. He willed that one should work out his best possibilities while the other rusted out.

The will to choose is ours. Here is where the responsibility shifts from God to man. The self-starter assumes the responsibility, the man who has to be started seeks to evade it—and pays the price.

Thoughts for Salesmen and Sales Managers

The house that cannot sell its first-class product to first-class trade has no excuse for existence.

The packer whose selling force can only sell his good brands at "grave-digger" prices is even worse off!—E. P.

A Diplomatic Salesman He Knew How to Get the Money from Customers

A Western sales manager calls attention to the practice of one of his salesmen in making his collections, which he felt was ideal. He says:

Editor THE NATIONAL PROVISIONER:

There is a trait in human nature that resents being dunned. This trait among small dealers is so universal that every reasonable opportunity should be given the customer to ask for his statement. His failure to do so, of course, calls for a reminder.

On a recent trip I had an opportunity to watch the method used by one of the best salesmen and collectors we have. On his whole territory he never asked for payment, and none failed to pay. Some customers would ask for their statement and give a check before buying, while others would buy and then mention the statement.

In a few instances the salesman lingered a few minutes after the sale was completed to give the customer a gentle reminder, and it was effective.

Two Methods in Contrast.

In my own mind I contrasted that system with the one of walking into a man's place of business and reaching for your statement and thrusting it at the customer, reminding him that he must pay first if he expected to buy later. He may know that such is the case, but he don't like to be told of it.

It's a much better plan to secure the order first and then, if the customer does not come across with his payment, and his account is in such shape that further shipments could not be made, to tell him so. This would be the general rule, to which, of course, there might be exceptions.

Special cases require special treatment.

If a customer gets hard-boiled, it may be wise to use hard-boiled methods, and tell him to start with that he must pay before he buys. But as a general rule a salesman will get further with his trade by giving them every opportunity to dun themselves, and leave the impression behind that he considers them "all right."

Yours very truly,

WESTERN SALES MANAGER.

YOUR COMPETITOR.

One way to look at a competitor is as an interloper who takes business rightfully ours—a not unusual point of view. But the law gives it no support; we can't have him arrested for stealing trade.

Another way is to look on him as an ally in persuading the public to buy what we both sell, a fellow with as much right to live as ourselves, a handy helper in disposing of town deadbeats, and one who, if we could drive him away would simply be replaced by another, perhaps stronger.

Altogether, a competitor is one who will do less harm as a friend than as an enemy. —Old Hickory Smoke.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Trade Quiet—Fluctuations Narrow—Tone Steady—Hog Weights Good—Feed Cost Hardening.

Prices have moved narrowly the past week, both for hogs and for product, with a rather limited speculative interest in the market, and narrow changes in price.

The outstanding feature in the market seems to have been a little more confidence based, possibly, on the steadily hardening conditions in the feed market, with strong indications that feed-stuffs will be higher this coming year, which will naturally be reflected in the resulting price for product.

Little Recovery from Low Point.

There has, however, been very little recovery from the low point—just about enough to indicate some change in tone, and possibly the beginning of indications pointing to a better level of values.

Stocks of product, as shown by the month-end figures, were about as expected, and there is nothing particularly suggestive one way or the other. Meat stocks at the leading points gained 17,000,000 lbs. over July 1st, but are 31,000,000 lbs. less than last year.

The great change was in lard stocks, with a gain of 35,000,000 lbs., and total stocks just about as large as last year. Interpretations put upon this were that the price of oil was still competing strongly with the price of lard, and that there was every reason for believing that the outside interest in the market, and the investment interest, would possibly watch the relative price of oil and the distribution of lard, to form a reasonably fair picture of the lard situation.

Big Reduction in Feed Stuffs.

The Government report on feed-stuffs, just issued, gives ground for considerable thought. The sharp falling off in corn and oats crops is really more important than it seems on the face of the returns, in that the figures indicate that there is a much smaller supply tributary to the great western points of accumulation than last year.

As will be remembered, last year there was a huge crop of corn and other feed-stuffs in the central west, tributary to the western markets and a good crop in the east curtailing the demand from eastern sections. The south was short, and bought only a fraction of its shortage.

This year the crop production is differently distributed. The south has a fair crop, so that there is, relatively, a greater shortage in the north and east compared with last year, than appears from the total returns.

This is likely to mean a smaller movement of corn and other feed-stuffs to market than a year ago, while the east is likely to be a better buyer, which should be influences to be taken into consideration by livestock interests.

In hogs there is a fairly reasonable prospect of a larger supply to be fed, which will tend to restrict the supply of corn moving to western points. Notwithstanding the huge crop of corn in the surplus states tributary to Chicago and western markets last year, the interior receipts for the period since November 1st have been only ten million bushels more than last year.

Product Shipments Good.

Shipments of product from packing points continue very good of meats, but they are somewhat disappointing of lard, which was reflected in the Aug. 1 statement for all points. There is, however, some possibility of increased shipments of lard, due to the recent break in prices, and this condition is being very closely watched.

The export movement is about unchanged. Shipments of lard last week were ten million pounds, compared with eight million last year and shipments of meats nine million pounds, against eleven million last year.

Western receipts of livestock the past week showed a little increase over the preceding week, and of hogs were about 24,000 more than last year, while receipts of cattle were 74,000 less, and receipts of sheep slightly less. The disappointing movement of cattle more than offset the slightly larger supply of hogs in the resulting total product.

Hog Weights Help Production.

Weights of hogs have continued good and this, with the somewhat larger receipts, is making for a better yield of product. In fact, some of the recent weights have been almost a record, and have reflected the evident desire to take advantage of the very favorable corn-hog ratio.

A statement from Washington a short time ago rather strongly pointed to a readjustment of the corn-hog ratio within a short time, and the crop developments since that statement was made have tended strongly to confirm it.

PORK—Demand was dull and the mar-

ket barely steady with mess New York quoted at \$38; family, \$43@45; and fat backs, \$31.50@33.50.

At Chicago mess pork was quotable at \$36.00.

LARD—Demand domestic and export was limited and the market weak with New York prime western quoted at \$15.70 @ \$15.80; middle western, \$15.55@15.65; city, 15½¢; refined Continent, 16¢; South America, 17¢; Brazil kegs, 18¢; and compound, 16@16½¢.

At Chicago regular lard in round lots was quotable at 12½¢ under September; loose lard \$1 under September and leaf lard \$1.20 under September.

BEEF—Demand was limited but the market was steady with mess at New York \$18@20; packet, \$18@20; family, \$22@23; extra India mess, \$35@40; No. 1 canned corn beef, \$3; No. 2, 8¼¢; 6 lbs., \$18.50 and pickled tongues \$55@60, nominal.

SEE PAGE 39 FOR LATER MARKETS.

EUROPEAN PROVISION CABLES.

Provision trade conditions in the Hamburg market continue about the same as for the past few weeks, says American Trade Commissioner E. C. Squire, in his weekly European provision cable summary to the U. S. Department of Commerce.

Approximately 2,400 metric tons of lard were received at Hamburg during the week, while the arrivals of pigs at 20 important German markets for the week totaled 65,000, the top Berlin price of which was 17.95 cents per pound. For the same week of last year 71,000 pigs were received at these same markets, while the top Berlin price for the same week was 19.03 cents per pound.

The Liverpool market was rather quiet because of a poor inland demand.

The total of pigs bought alive and slaughtered for bacon curing in Ireland for the week was 16,000. This compared with receipts for the same week of 1925 totaling 14,000.

The estimated Danish slaughtering of pigs for the week was 60,000.

Hamburg.		STOCKS DEMAND		PRICES	
				Cents	per lb.
Refined lard.....	Hvy.	Poor		17.01	@17.24
Fat backs.....	Med.	Poor			
Frozen livers.....	Med.	Avg.			
Rotterdam.					
Ex. neutral lard.....	Med.	Poor		@18.02	
Ex. oleo oil.....	Hvy.	Poor		12.74	@12.55
Prime oleo oil.....	Lt.	Poor		@12.38	
Ex. oleo stock.....	Med.	Poor		@12.38	
Fat backs.....	Lt.	Poor		@16.98	
Refined lard.....	Med.	Poor			
Ex. premier jus.....	Hvy.	Good			
Antwerp.					
Refined lard.....	Lt.	Poor		16.07	@17.01
Picnics.....	Lt.	Poor			
Fat backs.....	Lt.	Poor			
Liverpool.					
Hams, AC, light.....	Lt.	Avg.		29.73	@30.16
Hams, AC, heavy.....	Lt.	Avg.		29.08	@29.51
Hams, long cut.....	Med.	Good		29.73	@30.38
Picnics.....	Lt.	Good		20.18	@22.13
Square shoulders.....	Med.	Good		21.04	@22.57
Cumberland, light.....	Lt.	Good		24.09	@24.74
Cumberland, heavy.....	Lt.	Good		23.87	@24.52
American Wiltshires.....	Med.	Avg.		23.00	@23.44
Clear bellies.....	Lt.	Good		23.87	@24.52
Refined lard in boxes.....	Med.	Good		@17.14	

LARD AND GREASE EXPORTS.

Exports of lard from New York, Aug. 1 to Aug. 11, 7,882,380 lbs.; tallow, none; greases, 840,000 lbs.; stearine, none.

August 1 Storage Stocks

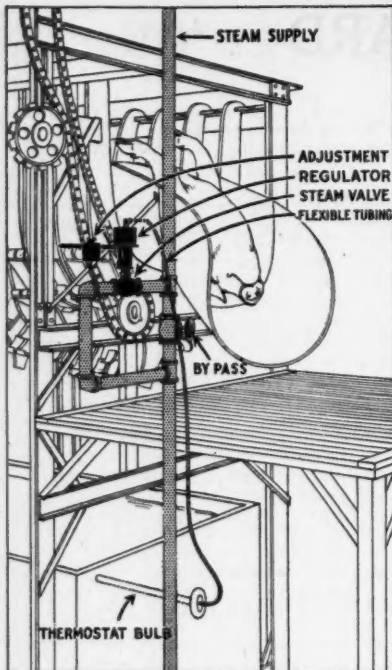
While an increase is noted in the storage stocks of pork and lard on August 1, 1926, over those of a year ago, they are still well under the five-year average on that date, and are relatively light for entrance into the consumptive season.

Stocks of beef, frozen, cured and in cure, are under those of July 1 and are well below the five-year average on August 1.

While lard showed an increase of some 32,000,000 lbs. during the month, it is still approximately 3,000,000 lbs. under the average of the past five years.

The figures as reported by the U. S. Bureau of Agricultural Economics, follow:

	Aug. 1, '26	July 1, '26	5-year Av.
	lbs.	lbs.	Aug. 1—lbs.
Beef, frozen.....	23,326,000	23,997,000	34,901,000
Cured.....	11,010,000	13,344,000	10,791,000
In cure.....	11,397,000	11,347,000	9,608,000
Pork, frozen.....	132,645,000	120,707,000	151,065,000
D. S. cured.....	82,559,000	73,979,000	106,720,000
D. S. in cure.....	85,143,000	74,185,000	93,295,000
S. P. cured.....	128,041,000	120,104,000	133,479,000
S. P. in cure.....	210,102,000	214,141,000	246,392,000
Lamb and mutton, frozen.....	1,808,000	1,871,000	3,283,000
Misc. meats.....	56,813,000	52,985,000	68,377,000
Lard.....	132,461,000	120,527,000	155,350,000



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(3222)

Meat Production and Consumption Statistics

Meat and livestock production and consumption figures for May, 1926, with comparisons, are compiled by the U. S. Bureau of Agricultural Economics as follows:

CATTLE, CALVES, BEEF AND VEAL.

	3-year-average ¹	May 1925.	1926.	3-year-average ¹	January-May 1925.	1926.
Inspected slaughter:						
Cattle	761,436	748,514	787,064	3,020,851	3,727,091	3,852,544
Calves	472,355	480,581	454,938	2,043,083	2,215,502	2,167,929
Carcasses condemned:						
Cattle	6,539	6,640	6,759	34,290	38,067	44,471
Calves	1,053	814	823	6,340	5,452	6,014
Average live weight:						
Cattle, lbs.	954.80	966.45	965.85	968.14	973.13	970.27
Calves, lbs.	152.36	153.29	160.70	157.63	160.10	162.96
Average dressed weight:						
Cattle, lbs.	527.56	529.68	531.46	527.42	528.00	526.35
Calves, lbs.	89.06	89.49	93.71	92.56	93.28	96.26
Total dressed weight (carcasses, not including condemned):						
Beef, lbs.	398,229,353	392,955,820	415,019,771	1,890,785,237	1,947,288,948	2,063,691,348
Veal, lbs.	41,984,473	42,934,349	42,555,117	187,032,907	204,973,663	207,522,339
Storage:						
Beginning of month—						
Fresh beef, lbs.	58,245,000	67,271,000	32,372,000	81,316,000	96,507,000	48,591,000
Cured beef, lbs.	26,149,000	28,952,000	27,006,000	25,814,000	28,897,000	26,206,000
End of month—						
Fresh beef, lbs.	43,293,000	46,887,000	26,649,000	70,715,000	83,062,000	41,950,000
Cured beef, lbs.	26,277,000	27,731,000	23,930,000	25,807,000	28,665,000	26,363,000
Exports:						
Fresh beef and veal, lbs.	289,346	292,478	144,907	1,489,119	1,616,445	1,296,294
Cured beef, lbs.	1,677,925	1,697,014	1,188,183	8,581,781	8,742,494	7,013,600
Canned beef, lbs.	185,397	213,442	171,631	848,974	876,901	1,225,280
Oil and tallow, lbs.	10,206,565	11,583,109	10,245,700	45,779,090	47,161,194	44,494,190
Tallow, lbs.	2,277,123	1,328,652	1,033,790	9,761,396	7,599,254	3,398,744
Imports:						
Fresh beef and veal, lbs.	2,019,060	1,761,804	1,085,610	6,654,757	5,249,272	7,573,546
Receipts, cattle and calves ⁴	1,842,338	1,736,589	1,894,047	8,579,886	8,821,945	8,806,471
Stock and feeder shipments ⁴	263,603	215,707	217,867	1,140,992	1,090,630	1,001,123
Cattle on farms Jan. 1.	62,150,000	59,829,000				
Price per 100 pounds:						
Cattle, average cost for slaughter.	\$7.97	\$8.16	\$7.69	\$7.29	\$7.48	\$7.53
Calves, average cost for slaughter.	8.62	8.69	10.40	8.79	8.99	10.10
At Chicago—						
Cattle, good steers.	10.32	10.60	9.66	10.43	10.86	10.13
Veal calves.	8.98	8.79	11.04	9.55	9.73	11.52
At eastern markets—						
Beef carcasses, good grade.	16.09	15.92	15.58	15.24	15.30	15.59
Veal carcasses, good grade.	16.69	16.52	19.35	17.52	17.68	20.36

HOGS, PORK AND PORK PRODUCTS.

Inspected slaughter, hogs.	3,929,606	3,186,124	3,130,904	22,153,141	19,947,742	17,649,599
Carcasses condemned.	16,093	12,711	11,437	86,787	74,671	60,860
Average live weight, lbs.	225.45	228.61	238.12	222.95	220.11	225.03
Average dressed weight, lbs.	171.78	175.15	182.27	170.64	167.28	182.67
Total dressed weight (carcasses, not including condemned), lbs.	671,015,169	555,823,287	568,585,250	3,757,533,898	3,297,128,083	3,198,330,903
Lard, per 100 pounds live weight, lbs.	16.87	15.82	16.61	16.78	15.82	16.73
Storage:						
Beginning of month—						
Fresh pork, lbs.	210,079,000	201,246,000	124,569,000	177,550,000	196,151,000	106,043,000
Cured pork, lbs.	377,452,000	612,943,000	479,229,000	623,230,000	590,000,000	476,627,000
Lard, lbs.	113,022,000	131,499,000	98,365,000	86,910,000	123,472,000	74,857,000
End of month—						
Fresh pork, lbs.	197,673,000	180,645,000	117,396,000	195,186,000	206,385,000	117,824,000
Cured pork, lbs.	651,760,000	567,778,000	457,166,000	647,119,000	601,143,000	476,627,000
Lard, lbs.	116,925,000	138,295,000	106,824,000	99,675,000	140,902,000	87,726,000
Exports:						
Fresh pork, lbs.	1,670,170	887,023	613,792	10,204,400	11,783,695	7,773,089
Cured pork, lbs.	40,963,120	35,501,711	32,197,657	311,238,208	236,216,327	192,126,416
Canned pork, lbs.	414,787	476,861	887,772	1,508,222	1,640,873	3,188,449
Sausage, lbs.	1,080,574	1,152,850	634,454	5,453,553	6,245,402	3,931,703
Lard, lbs.	77,743,327	72,407,593	59,869,739	435,269,406	324,097,366	336,109,140
Imports:						
Fresh pork, lbs.	221,288	470,377	364,291	1,269,089	2,644,636	1,975,306
Receipts of hogs ⁴	4,042,786	3,283,097	3,037,308	23,134,334	20,720,332	17,426,991
Stock and feeder shipments ⁴	49,736	35,972	67,639	265,099	201,616	300,608
Hogs on farms January 1.	55,769,000	51,223,000				
Price per 100 pounds:						
Average cost for slaughter.	\$8.89	\$11.96	\$13.52	\$10.99	\$17.76	\$12.55
At Chicago—						
Live hogs, medium weight.	9.10	12.84	13.74	9.15	11.98	12.70
At eastern markets—						
Fresh pork loins, 10-15 lbs.	19.17	23.35	27.79	17.11	21.12	24.76
Shoulders, skinned.	13.14	17.61	20.58	12.96	16.14	19.43
Picnic, 6-8 lbs.	11.83	15.17	18.46	11.40	14.28	17.66
Butts, Boston style.	15.48	19.80	25.52	15.51	19.41	23.05
Bacon, breakfast.	23.80	28.01	29.79	23.54	26.01	29.14
Hams, smoked, 10-12 lbs.	22.54	25.12	31.38	21.77	23.93	28.84
Lard, tierces.	18.73	16.88	16.37	14.16	17.48	16.00

SHEEP, LAMB AND MUTTON.

Inspected slaughter, sheep and lambs	987,075	1,029,633	958,802	4,773,527	4,870,928	5,142,593
Carcasses condemned.	890	872	858	5,157	4,947	5,441
Average live weight, lbs.	79.70	80.90	79.05	84.44	85.35	85.36
Average dressed weight, lbs.	58.97	59.56	58.34	60.04	60.39	60.51
Total dressed weight (carcasses, not including condemned), lbs.	38,443,637	40,697,755	36,727,573	190,859,297	196,444,231	208,255,443
Storage:						
Beginning of month, lbs.	3,288,000	1,998,000	2,393,000	3,408,000	2,333,000	2,640,000
End of month, lbs.	2,877,000	1,913,000	1,697,000	3,319,000	2,126,000	2,616,000
Export, fresh lamb and mutton, lbs.	133,064	119,424	198,429	578,881	449,966	403,840
Imports, fresh lamb and mutton, lbs.	172,841	97,942	136,937	1,734,678	348,677	819,987
Receipts of sheep ⁴	1,609,160	1,689,108	1,717,271	7,476,708	7,588,824	7,848,232
Stock and feeder shipments ⁴	170,597	177,063	130,101	650,516	697,709	581,648
Sheep on farms January 1.	39,390,000	40,748,000				
Price per 100 pounds:						
Average cost for slaughter.	\$12.06	\$13.37	\$13.60	\$13.62	\$14.84	\$13.20
At Chicago—						
Lambs, 84 lbs. down, medium-prime	13.69	12.72	14.36	14.69	15.49	13.97
Sheep, medium-choice.	7.41	7.52	7.97	8.51	8.97	8.91
At eastern markets—						
Lamb carcasses, good grade.	26.53	24.66	29.38	25.23	25.63	25.90
Mutton, good grade.	17.07	17.10	17.01	16.59	16.46	16.50

¹ 1923, 1924, and 1925.

² Average, not total.

³ Including reexports.

⁴ Public stockyards.

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—After absorbing quite a little stuff on the basis of $8\frac{1}{4}c$ for extra f.o.b., the tallow market in the East became rather inactive with producers in a somewhat better position. But consumers were not inclined to pay up for supplies, and as a result the market had a barely steady undertone. There were rumors of business at $8\frac{1}{2}c$ but confirmation was lacking.

As a whole the market appeared to be in an awaiting position and at New York was quoted special $8@8\frac{1}{2}c$, extra $8\frac{1}{4}c$ and edible $9\frac{1}{4}c$.

At Chicago the market was featureless with trade quiet, with consuming inquiry somewhat under the market. At Chicago edible quoted at $9\frac{1}{4}@10c$; fancy, $8\frac{3}{4}@9c$; prime packer, $8\frac{1}{2}@8\frac{3}{4}c$; No. 1, $8@8\frac{1}{4}c$.

At the London auction on Wednesday, August 11th, 980 casks were offered and 171 sold, with prices unchanged to 6d lower than July 21st, the last auction, with mutton quoted at $44s@45s$ 6d, beef at $44s@45s$ 6d and good mixed at $41s$ 6d@ $43s$ 6d. At Liverpool the market for Australian tallow was steady with fine quoted at $45s$ 6d and good mixed at $44s$ 6d.

STEARINE—A very inactive demand and a weak market continued to feature in stearine in the East, apparently the result of slow compound demand and pressure to sell with oleo New York down to $10\frac{3}{4}@11c$.

At Chicago the stearine market was also dull and barely steady at $11\frac{1}{2}@12c$.

OLEO OIL—The market was quiet with European and domestic demand slow and was barely steady with extra New York quoted at $12\frac{1}{2}c$; medium at $12c$ nominal and lower grades at $11\frac{1}{4}c$. At Chicago extra was quoted at $12c$.

SEE PAGE 30 FOR LATER MARKETS.

LARD OIL—Demand appeared to be limited to immediate requirements and the market was easy with the heaviness in raw material and extra at $17\frac{3}{4}c$; extra winter, $13\frac{3}{4}c$; extra, $13\frac{1}{4}c$; extra No. 1, $12\frac{1}{4}c$; No. 1, $11\frac{3}{4}c$ and No. 2 at $11\frac{1}{2}c$.

NEATSFOOT OIL—Demand was limited to hand-to-mouth buying and the market was about steady with pure oil New York quoted at $16\frac{1}{2}c$; extra at $12\frac{1}{4}c$; No. 1 at $11\frac{3}{4}c$; and cold test at $18\frac{3}{4}c$.

GREASES—With buyers and sellers still apart in their ideas the market for greases was inactive, in fact hardly enough trade was passing to make more than a nominal market. The disposition still is to look upon greases as comparatively too high and with the heavy tone in tallow buyers ideas are somewhat under the market.

At New York yellow and house was quoted at $7\frac{3}{4}@8c$; A white, $8\frac{3}{4}c$; B white, $8\frac{1}{2}c$; and choice white, $10@10\frac{1}{4}c$.

At Chicago trading in greases was very quiet and demand was slow for choice white grease both domestic and export. At Chicago brown quoted $6\frac{1}{2}@7c$; yellow, $7\frac{1}{4}@7\frac{1}{2}c$; B white, $8c$; A white, $8\frac{3}{4}c$ and choice white, $8\frac{3}{4}@9c$.

Packinghouse By-Products

Chicago, Aug. 12, 1926.
Blood.

Price changes tended slightly higher; supplies remain rather liberal.

	Unit ammonia.
Ground	\$4.25@4.40
Crushed and unground	4.10@4.25

Digester Hog Tankage Materials.

Bids of \$64.00 per ton were reported, with \$66.00 generally asked.

	Unit ammonia.
Ground, 7 to 12% ammonia	\$4.50@5.25
Unground, 11 to 13% ammonia	4.65@5.00
Unground, 6 to 10% ammonia	4.25@4.50
Liquid stick, 8 to 12% ammonia	3.25@3.50

Fertilizer Materials.

Offerings scarce; outlet very narrow, and market about the same.

	Unit ammonia.
High grade, ground, 10-11% ammonia	\$ 3.25@ 3.35
Lower grade, ground, 6-9% ammonia	3.00@ 3.15
Medium to high grade, unground	2.90@ 3.15
Lower grade and renderers, unground	2.65@ 2.80
Bone tankage, unground	3.00@ 3.25
Hoof meal	3.25@ 3.50
Grinding hooft, per ton	38.00@40.00

Bone Meals.

All prices remained about on a level, with demand at low ebb.

	Per Ton.
Raw bone meal	\$34.00@48.00
Steam, ground	27.00@38.00
Steam, unground	26.00@30.00

Cracklings.

Market held about steady, although buyers were not so anxious.

	Per Ton.
Pork, according to grease and quality	\$90.00@95.00
Beef, according to grease and quality	55.00@60.00

Horns, Bones and Hoofs.

Demand showed some improvement, and prices were firm.

	Per Ton.
Horns	\$75.00@200.00
Round shin bones	45.00@ 48.00
Flat shin bones	42.00@ 45.00
Thigh, blade and buttock bones	40.00@ 45.00
Hoofs	38.00@ 40.00

(NOTE—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Gelatine and Glue Stocks.

Sellers and buyers continue to be too far apart in their price views to permit trading.

	Per Ton.
Klip and calf stock	\$31.00@36.00
Rejected manufacturing bones	40.00@42.00
Horn piths	36.00@37.00
Cattle jaws, skulls and knuckles	36.00@37.00
Sinews, pizzles and hide trimmings	22.50@25.00

Animal Hair.

Offerings few and buyers appear somewhat indifferent.

	Per Pound.
Coll and field dried	3 @5 $\frac{1}{2}$
Processed grey	6 $\frac{1}{4}$ @11 $\frac{1}{2}$
Black dyed	9 @12 $\frac{1}{2}$
Cattle switches, each	3 $\frac{1}{2}$ @ 5

Pig Skins.

Edible unassorted lots sold at $4\frac{1}{2}c$ delivered, and frozen No. 1 tanner at $6\frac{1}{2}c$.

	Per Pound.
Tanner grades	6 $\frac{1}{4}$ @ 7
Edible grades, unassorted	4 $\frac{1}{2}$ @ 5

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Aug. 11, 1926.—There has not been much trading here in tankage and similar materials because of the light offerings during the past week. Ground fertilizer tankage is held at $4.35@10c$ and tankage suitable for feeding as high at $4.75@10c$ f.o.b. New York.

Ground dried blood is held at 4.00 , New York, but last sales were at 3.85 . South American is offered for shipment at 4.00 c.i.f. Atlantic ports, with not much interest being shown by the buyers.

Unground cracklings 50 per cent sold at 1.25 and 60 per cent at $1.32\frac{1}{2}$, both per unit basis f.o.b. New York. Stocks are very light and offerings are limited.

Fishing has improved in Virginia the past few days, but this has not lowered the price of unground dried fish scrap. The fertilizer buyers are slow to take on this material, as they hope to see lower prices if the catch improves shortly.

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, Aug. 11, 1926.—Wholesale prices on green and S. P. meats are as follows: Pork loins, $34-36c$; green hams, $8-10$ lbs., $30c$; $10-12$ lbs., $29c$; $12-14$ lbs., $28c$; green picnics, $4-6$ lbs., $20c$; $6-8$ lbs., $18c$; green clear bellies, $6-8$ lbs., $29c$; $8-10$ lbs., $28c$; $10-12$ lbs., $27\frac{1}{2}c$; $12-14$ lbs., $27c$; S. P. bellies, $6-8$ lbs., $25c$; $8-10$ lbs., $26c$; $10-12$ lbs., $25\frac{1}{2}c$; $12-14$ lbs., $25c$; S. P. hams, $8-10$ lbs., $29c$; $10-12$ lbs., $28\frac{1}{2}c$; $12-14$ lbs., $28c$; $18-20$ lbs., $30c$; city dressed hogs, $23\frac{1}{2}c$; city steam lard, $15\frac{1}{4}c$; compound, $15\frac{3}{4}@16c$.

FROZEN BEEF LIVERS DUTY.

Two decisions have just been handed down by the United States Customs Court on the tariff classification of beef livers, imported from Canada. In these rulings, sustaining protests of importers at New York City, Buffalo, N. Y., and Chicago, the court, in opinions by Judge Waite, finds that frozen beef livers are dutiable at 20 per cent ad valorem, under paragraph 706, Tariff Act of 1922, as fresh meats. The collectors' rulings at the ports of entry, fixing duty at 3 cents a pound, under paragraph 701 of the 1922 law, are set aside.

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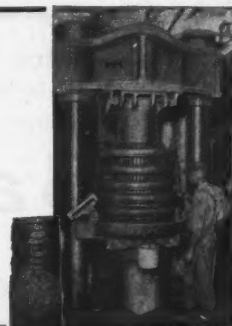
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On questioning the Master Mechanic of one of the large Packers using seven "Newman's" he said: "It saves us 40% in power for grinding tankage, raw and steam bone, glue, fertilizer, etc."

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The Albright-Nell Co., Chicago



EXTRA PRIME OIL PREMIUM.

One of the actions taken at the last convention of the Interstate Cottonseed Oil Crushers Association, held in New Orleans, La., last May, was a resolution calling on the executive committee to adopt rules governing the purchase and sale of cottonseed oil for next season.

In compliance with this request, the executive committee met at Asheville, N. C., recently and discussed all phases of oil buying and selling, including settlements for off-oil. After considerable discussion it was decided to amend Rule 51 by adding a new paragraph. The amended rule reads as follows:

"Prime Crude Cottonseed Oil. Prime Crude Cottonseed Oil must be pressed from sound decorticated seed, must be sweet in flavor and odor, free from water and settlings, and must produce, when refined as required by these rules, Prime Summer Yellow Oil, with a loss in weight not exceeding 9 per cent, provided that any oil that refines with a greater loss than 9 per cent, but still makes Prime Summer Yellow Oil, shall not be rejected, but shall be reduced in price by a corresponding per cent of the contract price of the oil.

"Provided further, if the oil, when refined as required by these rules, produces Prime Summer Yellow Oil with a loss in weight less than 9 per cent, the price shall be increased by a corresponding per cent of the contract price of the oil, and provided further that oil which refines to 8.1 Red in color is not rejectable under Prime Crude Contract."

The amended rule, with an explanation

of the circumstances under which it was made, will be printed in the new book of rules.

ARGENTINE VEGETABLE OILS.

The vegetable oil industry in Argentina is slowly recovering from the slump of 1924, but is still below the 1923 level, according to Assistant Trade Commissioner Henry A. Bates, Buenos Aires, in a report to the U. S. Department of Commerce.

The following table, released by the Argentine Ministry of Agriculture, shows the production of vegetable oils in Argentina for the years 1923, 1924 and 1925:

	Seed used, kilos.	Oil obtained, kilos.	Yield, Pct.	Cake, kilos.
Cotton.				
1923	8,381,000	870,000	10	3,134,000
1924	12,587,000	1,487,000	12	4,884,000
1925	20,750,980	2,321,823	11	8,196,762
Linseed.				
1923	21,059,446	5,710,112	27	15,209,628
1924	20,287,084	5,287,640	26	14,905,486
1925	12,306,082	3,360,219	27	8,918,287
Rapeseed.				
1923	10,525,087	3,090,710	29	7,223,019
1924	17,258,112	4,790,275	28	12,114,601
1925	12,309,317	3,526,690	29	8,612,797
Peanut.				
1923	47,797,337	12,085,075	25	21,208,712
1924	26,172,475	6,571,327	25	11,360,702
1925	41,597,357	9,830,733	24	17,111,410
Sunflower.				
1923	1,385,000	377,000	27	550,000
1924	763,000	155,171	20	184,000
1925	480,000	106,000	22	160,000
Maize.				
1923	10,884,442	395,141	4
1924	7,748,619	273,011	4
1925	6,899,720	309,858	4	941,795
Sunflower.				
1923	282,111	62,800	19	140,000
1925	1,750,000	315,000	18	500,000

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Refiners of

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Pepp's Code, Eighth Edition

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OIL MILLS SHELL PEANUTS.

Although prices in the peanut industry are too high to permit the crushing of many peanuts for their oil production, only the culls or seconds being available for that purpose, there are quite a few oil mills interested in peanuts as shellers.

The roster of the Southeastern Peanut Association includes a number of oil millers. W. M. Hutchinson of Atlanta, secretary of the Peanut Association, is also secretary of the Cottonseed Crushers' Association of Georgia.

At the annual convention of the Peanut Association men in Atlanta this summer, A. P. McConaughy of the Southern Cotton Oil Co., Atlanta, was elected president, and L. L. Connor, president of the Enterprise (Ala.) Oil Mill, was elected vice-president.

Among the other millers present were J. H. Bryson, Dothan, Ala.; S. J. Cassels, Montgomery, Ala.; W. A. Bass, Arlington, Ga.; N. B. Solomon, Coleman, Ga.; S. H. Wright and A. E. Malone, Dothan, Ga.; T. J. Durrett and W. H. Parish, Cordele, Ga.; Henry C. Brown, Atlanta; A. S. Cassels, Savannah; T. N. Hendricks, Edison, Ga.—*The Cotton Oil Press.*

MAY MARGARINE STATISTICS.

Margarine production in the United States during the month of May, 1926, with comparisons, is reported as follows by the U. S. Department of Agriculture:

	May, 1926.	May, 1925.
Uncolored Margarine.		
Exclusively vegetable, lbs.....	7,950,904	7,722,495
Animal and vegetable, lbs.....	8,356,500	8,796,382
Total, lbs.	16,307,404	16,518,877
Colored Margarine.		
Exclusively vegetable, lbs.....	325,784	323,025
Animal and vegetable, lbs.....	661,514	591,352
Total, lbs.	987,298	914,377
Grand Total, lbs.....	17,294,702	17,433,254
May, 1926.	May, 1925.	
Total exclusively vegetable....	8,276,688	8,045,520
Total animal and vegetable....	9,018,074	9,387,734
Grand total	17,294,702	17,433,254

There was a decrease of 138,492 lbs. in May, 1926, over the corresponding month a year ago, or about .79 per cent.

VEGETABLE OIL IMPORTS.

Imports of coconut oil into the United States during the month of May, 1926, amounted to 16,083,747 lbs., valued at \$1,520,931. The entire amount came from the Philippine Islands.

Peanut oil imports during the same month were 182,654 lbs., with a value of \$23,202. The bulk of this supply came from Hongkong, with China, Japan and the Netherlands following, in order.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Aug. 11, 1926.—Latest quotations on chemicals and soapmakers' supplies:

Seventy-six per cent caustic soda, \$3.76 @3.91 per cwt.; 98 per cent powdered caustic soda, \$4.16@5.56 per cwt.; 58 per cent carbonate of soda, \$2.04@2.44 per cwt.

Lagos palm oil in casks of 1,600 lbs., 9¼c lb.; olive oil foots, 8¼@8¾c lb.; East India Cochin coconut oil, 16c lb.; Cochin grade coconut oil, domestic, 12¼c lb.; Ceylon grade coconut oil, 11¼c lb.

Prime summer yellow cottonseed oil, 15¼@16c lb.; prime winter salad oil, 16¼@16¾c lb.; raw linseed oil, 12@12.7c lb.

Extra tallow, f.o.b. seller's plant, 8¼c lb.; dynamite glycerine, nom., 27@28c lb.; chemically pure glycerine, nom., 30@31c lb.; saponified glycerine, nom., 20c lb.; crude soap glycerine, nom., 18¼@18¾c lb.; prime packers grease, nom., 7¼@7¾c lb.

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Market Weak—Trade Moderate—Cash Demand Lags—Cotton Report Bearish—Liquidation Continues—Support Poor—Lard Weak.

Cottonseed oil futures on the New York Produce Exchange were moderately active and very weak again the past week, under persistent long liquidation, which ran into stop-loss orders, and with poor support, owing to an unsatisfactory cash trade.

A larger government cotton crop report than expected, with persistent weakness in lard, and letting go by tired holders of oil, continued to uncover a weak technical position in the market. Prices on Wednesday of this week slumped as much as $\frac{1}{8}$ ¢ per lb.

General Lack of Outside Buying.

At times, there was support from a refiner who looks favorably upon the actual oil position, but aside from covering on the breaks, there was a lack of outside buying power, and the support was quickly swept away. The fact that the remaining stocks of actual oil are light cut little or no figure, as those bullishly inclined were running away from the market, so that the statistical position of oil was ignored.

Around the inside prices the middle of the week scattered local support developed. But the professional element was very cautious, having been caught several times of late, and took advantage of small bulges to realize.

In some quarters cash demand was reported as fair, but local interests with oil in store reported a complete lack of consumers' interest, with difficulty in moving small quantities, which created the impression in those quarters that the trade has been booked up into September. At the same time there were several hundred barrels of English cotton oil on the spot here that were pressing for sale, which some well-versed interests in the trade felt was partly responsible for the action of the market.

The cotton report was a complete surprise, and with the minimum indication well above 14,000,000 bales, houses with cotton and southern connections sold oil in a fair way, apparently satisfied of a liberal cotton crop, and impressed with the idea that the weakness in prices would create hand-to-mouth buying on the part of consumers, until new oil was available.

On the other hand, in refining quarters it is still expected that tightness will develop in actual oil during September, and it is argued that owing to the smallness of the available supplies, even hand-to-mouth buying will take care of all the old oil before the new oil moves freely. In these quarters it is contended that consumers' stocks are light, and replenishment from time to time necessary, and some openly express the belief that anything like a general revival of distributors' and consumers' demand would be difficult to satisfy.

In the meantime, the market is in-

fluenced by the dullness in the demand and the persistent liquidation, although it is admitted that were someone to step in and absorb ten thousand barrels of September, the complexion of the situation would be changed, as it is difficult to see where any such quantity would be delivered from, on September contracts.

New Crop Months Steady.

The new crops, comparatively, were steady. September at the low was off 330 points from the high, October off 270 points, December off 163, and January off 152 points from the peak. In a general way, refiners' interest in the market continued limited. Hog receipts were liberal from day to day, and stocks of lard continue to increase, as cash lard demand, also, fell off after showing improvement for a few days.

The feed-grain situation for the coming year attracted little or no attention, although the outlook is for rather high feed prices. The corn crop was placed at 2,577,000,000 bu., a loss of nearly 90,000,000 bu. from last month, comparing with 2,901,000,000 last year.

An analysis of the American and Canadian government reports indicates that North America has a prospect this year of 667,000,000 bu. less feed-grains than last year, which is very important, considering the knowledge that the hog population will be somewhat greater than a year ago. From this, some argue that the prospects for high feed-grain prices speaks well for free marketing of hogs and plentiful supplies of lard, while it is contended that from a cotton crop of the present size, with an average refining loss, there would be sufficient cotton oil for all requirements the coming season.

Weather Still a Big Factor.

As indicated last season, however, the oil question is still somewhat dependent upon weather conditions the balance of the season, and the cotton crop is not definitely made, as yet.

The government ginning report showed approximately 47,000 bales ginned to date against about 161,000 bales ginned to date last year. The condition of the crop was placed at 69.8%, the indication at 15,621,000 bales with the minimum prospect 14,425,000 bales based on 1921-1922 and 1923, and the maximum 17,510,000 bales based on 1924-1925. The yield per acre was given at 158.3 lbs. and the abandoned area at 3.5 per cent.

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Aug. 12, 1926.—Daily declines have occurred here this week in New Orleans cotton oil futures in sympathy with improved cotton crop conditions. Buyers are holding off on buying oil supplies, hoping to secure them at slightly lower prices. However, the crop continues late and mills are well sold up for August and September, with oil stocks extremely light and prospects for big demand in lard and compound, especially in the South where business conditions are excellent.

It will only take a few urgent buying orders to advance oil prices sharply. No surplus oil expected before December or January, as many holes are to be filled up first. Crop still faces critical weeks of weather before out turn assured, therefore it is believed here that purchases of October New Orleans afford fine opportunity for profits. Some traders also advise straddles—purchases of October oil New Orleans and sales of Chicago lard, October.

ASPEGREN & CO., INC.

PRODUCE EXCHANGE BLDG.

NEW YORK CITY

BROKERS

REFINED COTTON SEED OIL CRUDE

ORDERS SOLICITED

TO BUY OR SELL PRIME SUMMER YELLOW COTTON SEED OIL ON
THE NEW YORK PRODUCE EXCHANGE FOR SPOT OR FUTURE DELIVERY

New Orleans — the Logical Market for Refined Cottonseed Oil

In testimony given before a Committee of the United States Senate the rules of the New Orleans contract market were pointed to as a model for others to follow. This market was established for the benefit of the cotton oil trade, less than a year ago, but it is now functioning as well or better than was to be expected. It is broadening rapidly and furnishes an ideal facility for consumers, refiners, crude oil producers and others who may find it useful.

The contract is for 30,000 pounds of refined oil in bulk, and an indemnity bond guarantees weight and grade, at the time of delivery.

Write the Trade Extension Committee, Room 511 Cotton Exchange Building, for information, rules, etc.

NEW ORLEANS COTTON EXCHANGE New Orleans, La.

COTTONSEED OIL—Market transactions:

Friday, August 6, 1926.

	Range		Closing	
	Sales	High. Low.	Bid.	Asked.
Spot			1300	a
Aug.	300	1320 1315	1300	a 1350
Sept.	900	1312 1295	1304	a 1306
Oct.	3400	1232 1223	1223	a
Nov.			1108	a 1113
Dec.			1075	a 1083
Jan.			1073	a 1080
Feb.			1077	a 1085
Mar.			1086	a 1092

Total sales, including switches, 4,600 bbls. P. Crude S. E. nominal.

Saturday, August 7, 1926.

	Range		Closing	
	Sales	High. Low.	Bid.	Asked.
Spot			1300	a
Aug.			1300	a
Sept.	300	1310 1307	1307	a
Oct.	1900	1232 1225	1227	a
Nov.	200	1110 1110	1109	a 1115
Dec.	500	1080 1080	1075	a 1085
Jan.			1075	a 1080
Feb.			1075	a 1090
Mar.			1087	a 1095

Total sales, including switches, 3,100 bbls. P. Crude S. E. nominal.

Monday, August 9, 1926.

	Range		Closing	
	Sales	High. Low.	Bid.	Asked.
Spot			1290	a
Aug.	100	1320 1320	1290	a
Sept.	2800	1313 1275	1291	a 1285
Oct.	4900	1226 1190	1192	a
Nov.	3200	1100 1080	1080	a 1081
Dec.	700	1075 1064	1050	a 1060
Jan.	200	1060 1060	1053	a 1060
Feb.			1055	a 1065
Mar.			1065	a 1075

Total sales, including switches, 11,900 bbls. P. Crude S. E. nominal.

Tuesday, August 10, 1926.

	Range		Closing	
	Sales	High. Low.	Bid.	Asked.
Spot			1300	a
Aug.			1300	a 1340
Sept.	2000	1295 1280	1288	a
Oct.	4200	1190 1175	1180	a 1178
Nov.	3300	1080 1070	1072	a
Dec.	1700	1065 1055	1052	a 1057
Jan.	1100	1063 1050	1053	a 1057
Feb.			1053	a 1060
Mar.			1060	a 1080

Total sales, including switches, 12,300 bbls. P. Crude S. E. nominal.

Wednesday, August 11, 1926.

	Range		Closing	
	Sales	High. Low.	Bid.	Asked.
Spot			1225	a
Aug.	100	1250 1250	1250	a
Sept.	3000	1282 1230	1240	a 1235
Oct.	6900	1173 1128	1145	a
Nov.	2100	1045 1035	1041	a 1046
Dec.	1500	1050 1010	1025	a
Jan.	900	1040 1010	1030	a
Feb.			1025	a 1035
Mar.			1037	a 1050

Total sales, including switches, 14,500 bbls. P. Crude S. E. nominal.

Thursday, August 12, 1926.

	Range		Closing	
	Sales	High. Low.	Bid.	Asked.
Aug.			1225	a 1250
Sept.	1220	1213 1220	a	
Oct.	1140	1125 1135	a	
Nov.	1040	1025 1037	a	
Dec.	1028	1020 1028	a	
Jan.	1025	1021 1025	a	
Feb.	1027	1026 1026	a 1030	
Mar.	1035	1035 1030	a 1045	

SEE PAGE 39 FOR LATER MARKETS.

COCONUT OIL—Following the recent heavy absorption by leading consumers, the demand quieted materially this week, but the undertone continued barely steady. Offerings were less free but the markets displayed little or no rallying power. An easier tone in tallow and greases had influence.

At New York nearby tanks quoted at 9 $\frac{1}{2}$ ¢; September, 9 $\frac{1}{2}$ ¢; October forward, 9 $\frac{1}{4}$ @9 $\frac{1}{2}$ ¢. At the Pacific coast tanks were quoted at 8 $\frac{3}{4}$ @8 $\frac{1}{2}$ ¢.

SOYA BEAN OIL—A fairly good demand was noted in this quarter and the market was rather steady with offerings light and limited, but with consumers, in the main, buying apparently for immediate requirements. At New York August tanks were quoted at 11 $\frac{1}{2}$ ¢, while August shipment barrels sold at 12 $\frac{1}{4}$ ¢. At the Pacific coast August tanks quoted at 10 $\frac{1}{2}$ ¢.

CORN OIL—The market was inactive and was weak, following cotton oil, with buyers' tanks f.o.b. mills quoted at 10 $\frac{1}{4}$ ¢, off-oil quoted as low as 9 $\frac{1}{2}$ ¢ for No. 6 acid.

PALM OIL—A fair demand was in evidence and a satisfactory business passing with offerings liberal, due to the heaviness in competitive articles. At New York Nigre spot casks quoted at 8.45¢, shipment at 8 $\frac{1}{2}$ ¢; Lagos spot casks at 8.90¢; shipment at 8.55¢.

PALM KERNEL OIL—A fair business is passing and the market is extremely steady with offerings readily absorbed and with spot casks New York quoted at 10¢ shipment; casks, 10 $\frac{1}{4}$ @10 $\frac{1}{2}$ ¢ and shipment tanks around 10¢.

SESAME OIL—Market nominal.

PEANUT OIL—Market nominal.

COTTON OIL—The market was weak with demand slow with some sales of spot oil New York at 14¢ but possibilities of shading that level owing to a further decline in futures. Little or nothing doing in the crude market.

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States, during the week ending Aug. 7, 1926, with comparisons, are reported by the U. S. Department of Commerce as follows:

Hams and Shoulders, Including Wiltshires.

	Week ending—				Jan. 1, 1926*
	Aug. 7, 1926.	Aug. 3, 1925.	July 31, 1926.	Aug. 7, 1926.	to Aug. 7, 1926.
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Total	2,071	2,422	1,875	119,985	1,328
To Belgium					1,328
United Kingdom	1,804	2,226	1,775	104,996	
Other Europe			60	1,171	
Cuba	133	111	81	5,361	
Other Countries	74	25	19	7,129	

Bacon, Including Cumberland.

	Week ending—			
	Aug. 7, 1926.	Aug. 3, 1925.	July 31, 1926.	Aug. 7, 1926.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	2,747	3,740	1,853	105,050
To Germany	30	291		9,358
United Kingdom	2,602	2,556	1,790	63,744
Other Europe	81	688	57	15,263
Cuba		57	1	11,161
Other Countries	34	148	5	3,530

Lard.

	Week ending—			
	Aug. 7, 1926.	Aug. 3, 1925.	July 31, 1926.	Aug. 7, 1926.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	10,796	9,811	6,488	440,712
To Germany	3,890	5,255	628	142,075
Netherlands	559	222	404	31,011
United Kingdom	4,099	1,958	3,494	144,034
Other Europe	189	211	10	22,452
Cuba	910	1,115	1,288	49,015
Other Countries	579	1,050	664	52,125

Pickled Pork.

	Week ending—			
	Aug. 7, 1926.	Aug. 3, 1925.	July 31, 1926.	Aug. 7, 1926.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	281	637	225	15,754
To Germany	115	253	77	1,898
Other Europe	46	113		1,309
Canada	87	242	109	4,344
Other Countries	33	29	39	8,203

TOTAL EXPORTS BY PORTS.

	Hams and shoulders, M lbs.				Bacon, M lbs.				Lard, M lbs.				Pickled pork, M lbs.			
	M lbs.				M lbs.				M lbs.				M lbs.			
Total	2,071	2,422	1,875	281	2,747	3,740	1,853	281	10,796	9,811	6,488	281	10,796	9,811	6,488	281
Boston																
Detroit	1,047	615	1,559	105												
Port Huron	872	623	1,257	87												
Key West	133		793	33												
New Orleans	14	3	726	33												
New York	5	1,505	6,491	56												
Philadelphia																

DESTINATION OF EXPORTS.

	Hams and shoulders		Bacon		Lard	
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Exported to:						
United Kingdom (total)	1,864	2,602				
Liverpool		906				1,816
London		117				47
Manchester		55				8
Glasgow		214				161
Other United Kingdom		572				579
Exported to:						
Germany (total)						3,860
Hamburg						3,796
Other Germany						64

*Corrected to June 30.

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Refiners of all Grades of
COTTONSEED OIL
Puritan, Winter Pressed Salad Oil

Borers, Prime Winter Yellow
Venues, Prime Summer White
Sterling, Prime Summer Yellow

White Clover Cooking Oil
Marigold Cooking Oil
Jersey Butter Oil

Moon/ear Coconut Oil
P&G Special (Hardened) Coconut Oil

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IN the right sort of container a good product gains in selling value. The package protects it—dresses it—makes it more convenient to handle, to sell, to use.

More than once the wise choice of a package has put a staple product in the specialty class—with all the opportunities for expansion and profit that follow.

At the very least, a Canco decorated metal container can do a great deal to help keep your meat and lard right up front in your market.

There's a Canco package for every need. A Canco representative can give you pointers on better packaging—one of the straight paths to good merchandising.

American Can Company

NEW YORK CHICAGO SAN FRANCISCO

CONTAINERS OF TIN PLATE · BLACK IRON · GALVANIZED IRON · FIBRE

CANCO

Lamb

CORPORATION

Automatic Weighing and and Lard or any Imp

Special Exclusive Advantages

Accuracy—

Absolutely accurate weights of any compressible materials at any density are guaranteed. This can not be accomplished by any other machine.

Simplicity—

There are few moving parts. It has a wide range of adjustments which can be made while the machine is in operation. There are no knife blade balances or mechanical trips to wear or get out of order.

Speed—

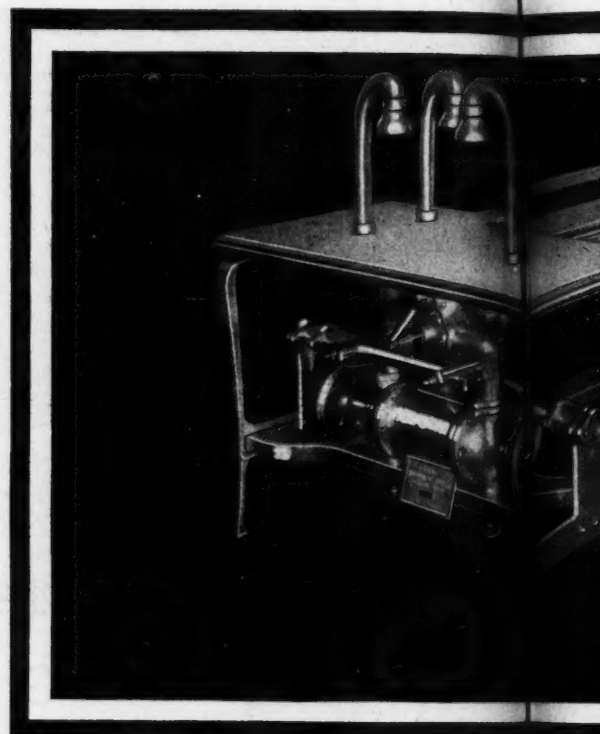
The basic principle involved and the design of the machine make possible a speed in handling unapproached by any other machine. There are no delicate timing devices to consume time.

Cleanliness—

The machine can be cleaned within a few moments by the hand removal of two caps; then the simple process of blowing out with air or steam. The burnished aluminum alloy permits perfect cleaning on the outside for appearance. It can always be kept spick and span with a minimum of time and effort. There is no leather packing and the machine can not be injured by steam or boiling water.

The capacity is practically unlimited. It will handle the capacity of the largest lard rolls. In fact, the manner of packing with the LAMB machine enables **one** operator to handle 3,000 one-pound cartons, 3,000 two-pound pails, 2,500 four-pound pails, or 2,000 eight-pound pails per hour.

The LAMB machine is made of special burnished aluminum alloy, taking care of the factors of sanitation in the handling of edible materials.



The machine shown above is the Lamb Type 5 automatic Filling unit with automatic conveyor attached to the Con handling the total capacity of two standard lbs.

The principles involved in the Lamb automatic machine are basic (patented and others) perfect unit of mechanical super-strength, durability and cost of upkeep are insurmountable nothing to wear out or no parts to replace. In the first year's operation.

The machine is made in five different sizes and in small and large plants.

We have opened an office in the Cal West charge. You may obtain full information with part. We shall appreciate the opportunity of plant.

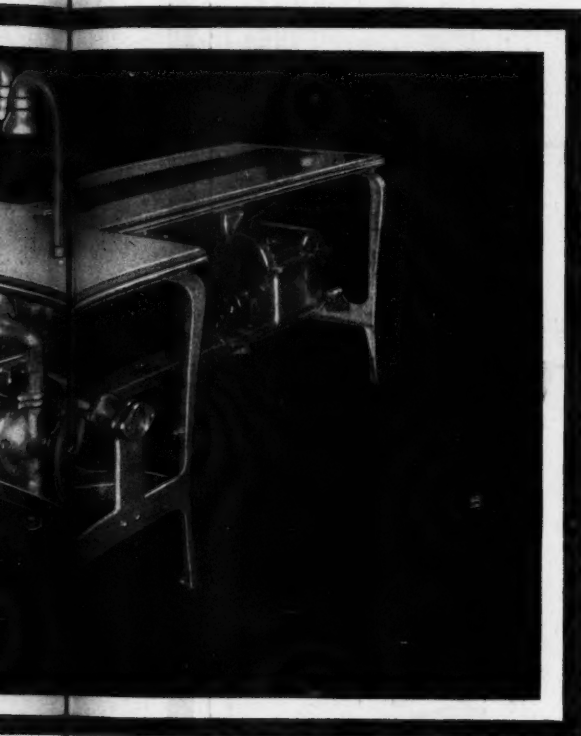
LAMB CORPORATION

SEATTLE, WASH.
27th Ave., West & Commodore Way

VANCO, B. C.
870 St.

We are desirous of appointing sales in o

h and Filling Machine for Compound y Compressible Materials of any Density



Type 5, combination Compound and Lard Weighing and Filling Machine. The Compound or the Lard unit is capable of handling any standard size.

The Lamb Automatic Weighing and Filling machine is a super-strength construction. The factors of accuracy are reliable to reckon inasmuch as there is no error. It will pay for itself within

different types and is practical and economical

the Cal West with Mr. E. G. Peter in
inform without any obligation on your
the opportunity of demonstration in your own

OPERATION

VANCO, B. C.

CHICAGO, ILL.
Tribune Tower

pointing services in other parts of the world.

Most machines used for filling and weighing are dependent upon volume measuring, delivering a **fixed number of cubic inches**. Obviously, the weight of compressible materials such as lard or compound can not be accurately represented by **volume measure of unknown density**. Any machine, therefore, that is designed for accuracy must essentially take care of the two elements of **volume and density**. Neither can be used as a dependable basis of weighing.

The first function of the LAMB AUTOMATIC WEIGHING AND FILLING MACHINE is to bring the **density** of the material to a **fixed** degree, and then to deliver a **fixed volume**. This is accomplished by taking care of **all** the elements of weight. It is fundamentally an automatic **Weighing and Filling** machine and should not be confused with ordinary machines which are only volume measuring devices, paying attention to only **one** of the elements of weight.

Briefly, the LAMB machine definitely fixes the density of any compressible material and brings it out at a **fixed accurate weight**. The machine is quickly adjustable to any density you desire to pack; it will handle any size can or carton from 3 oz. up to 10 lbs. of any compressible material.

It is apparent that the mechanically tripped or balance scale does not and can not give accurate weights, and requires time-wasting adjustments to arrive at even inaccurate weights.

This Coupon Will Bring You Complete Information

Lamb Corporation:
(Nearest office)

Please send us full information relative to the Lamb Automatic Weighing and Filling Machine. It is understood that this places us under no obligation whatever.

Firm Name.....

Address

By.....

ANCO Trucks

for All Packing House Purposes

After years of practical experience and surveys of truck needs in the packing industry, our engineers have produced a complete line of ANCO Trucks, each model designed to meet specific requirements. ANCO Trucks represent the last word in the important features of sanitation, ease of operation and durability, as well as cost of maintenance.

Every model in the line of ANCO Trucks is built to do a specialized job.

No matter what your truck needs may be, there is an ANCO Truck that will serve your requirements best.

Write for descriptive literature.

Headquarters for Everything in Packinghouse Machinery

THE ALLBRIGHT-NELL CO.

General Office and Factory

5323 So. Western Boulevard

Chicago, Ill.

Western Office: E. D. Skinner, 1731 W. 43rd Pl., Los Angeles, Calif.



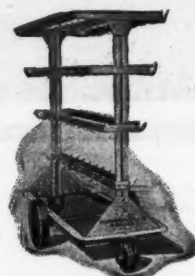
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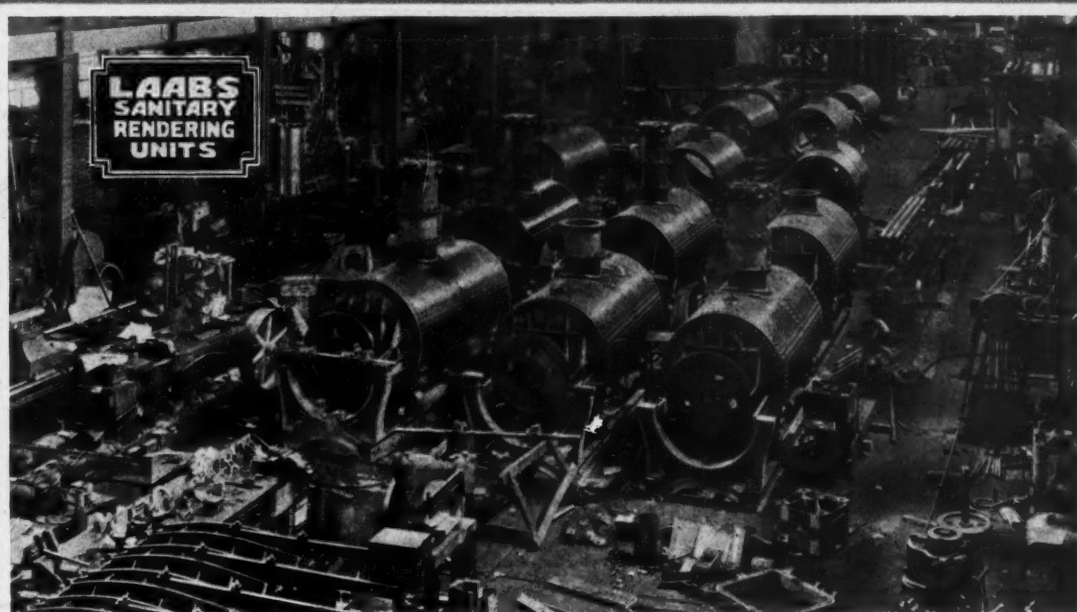


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346

ANCO



Laabs Cookers for Armour in Construction

Laabs Sanitary Rendering Units are the result of careful study and research. It has taken a number of years to perfect the Laabs Processes and Apparatus, so that today it is conceded to be the best and most profitable rendering unit ever produced for packers and renderers.

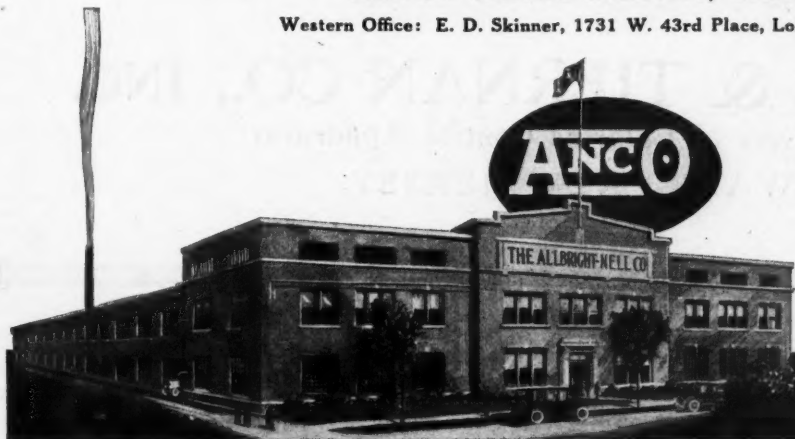
The illustration above shows 13 cookers of an order for 65 which was received from Armour and Company. There are a great many unusual features in construction. Staybolts and the elimination of horizontal seams in the inside shelves do away with the inherent troubles, losses, and annoyances of the staybolted type of construction, on account of leaks. This is only one of the features. When in Chicago let us show you the rest.

If you haven't Laabs Cookers in your plant we feel sure you are losing money and we suggest you investigate them.

THE ALLBRIGHT-NELL CO.

5323 So. Western Boulevard, CHICAGO

Western Office: E. D. Skinner, 1731 W. 43rd Place, Los Angeles, Calif.



Patented in U. S. A., March 23, 1926.
Other patents and foreign
patents pending.

*Headquarters for everything
in packinghouse machinery*



There doesn't need to be an odor around your plant!

You don't need to have your neighbors complaining to the Board of Health asking that the odor nuisance be eliminated.

You don't need to fear an injunction restraining your operation because of noxious odors.

The Henderson and Haggard Chlorine Process of deodorization offered exclusively by this organization will eliminate any objectionable odor from Packing Plants, Slaughter Houses, Rendering Works or similar establishments.

Scores of successful installations are in operation—and the process will be installed on trial at any plant. If it doesn't destroy the objectionable odors, the apparatus will be removed without cost to the operator!

How's that for confidence?

Can't we send one of our engineers to see you?

WALLACE & TIERNAN CO., INC.

Manufacturers of Chlorine Control Apparatus

NEWARK, NEW JERSEY



THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products rallied slightly the latter part of the week on realizing, with a firmer tone in hogs and reports of some improvement in export lard demand. Hog receipts continued liberal.

Cottonseed Oil.

Cottonseed oil, after pronounced weakness, developed an oversold condition, rallied on scattered buying and covering with a better lard market but increased offerings checked bulges. Sentiment, however less bearish. Cash trade still slow; little or nothing doing in crude.

Quotations on cottonseed oil at Friday noon were: August, \$12.50@12.75; September, \$12.30@12.38; October, \$11.40; November, \$10.37@10.45; December \$10.29@10.31; January, \$10.25; February, \$10.24@10.32; March, \$10.30@10.40.

Tallow.

Tallow, extra, 8½c.

Oleo Oil and Stearine.

Stearine, oleo, 11c close.

Hull Oil Market.

Hull, England, Aug. 13, 1926.—(By Cable.)—Refined cottonseed oil, 44s; crude cottonseed oil, 39s.

FRIDAY'S GENERAL MARKETS.

New York, Aug. 13, 1926.—Spot lard at New York; prime western, \$15.75@15.85; middle western, \$15.60@15.70; city, \$15.50; refined continent, \$16.00; South American, \$17.00; Brazil kegs, \$18.00; compound, \$16.00.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Aug. 13, 1926, show exports from that country were as follows: To England, 98,458 quarters; to continent, 38,543 quarters; others none.

Exports for the previous week were: To England, 158,752 quarters; to the continent, 47,820 quarters; others none.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending Aug. 7, 1926, with comparisons, as follows:

	Week ending Aug. 7, 1925.	Prev. week.	Cor. week.
Western dressed meats:			
Steers, carcasses	7,230	8,541½	7,308
Cows, carcasses	398	552½	419
Bulls, carcasses	155	38	263
Veals, carcasses	8,722	9,357	7,012
Hogs and pigs	28,717	10,298	16,371
Lambs, carcasses	4,603	3,751	8,842
Mutton, carcasses			
Beef cuts, lbs.	245,430	198,951	
Pork cuts, lbs.	1,109,765	685,102	
Local slaughters:			
Cattle	8,747	8,665	10,057
Calves	13,941	14,023	14,723
Hogs	27,588	28,607	30,896
Sheep	48,613	49,007	46,973

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending Aug. 7, 1926, with comparisons:

	Week ending Aug. 7, 1925.	Prev. week.	Cor. week.
Western dressed meats:			
Steers, carcasses	2,770	2,434	2,677
Cows, carcasses	811	722	748
Bulls, carcasses	141	154	130
Veals, carcasses	1,783	1,819	1,845
Lambs, carcasses	9,107	7,679	9,945
Mutton, carcasses	1,783	1,643	1,232
Pork, lbs.	340,458	355,691	303,107
Local slaughters:			
Cattle	1,998	1,815	2,012
Calves	2,681	2,781	2,654
Hogs	13,408	10,838	9,051
Sheep	5,862	4,578	7,776

BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)

Liverpool, August 13, 1926.

General provision market dull. Fair demand for square shoulders and pure lard. Bellies slow. Spot prices firm on A. C. hams. Supply light but trading active for deferred shipment. Liberal sales to Glasgow at 100s, shipment commencing January 1. Liberal offerings on Liverpool market on same terms. Square shoulders offered more freely for forward shipment. Moderate trade in short clear backs.

Today's prices are as follows: Shoulders, square, 99s; picnics, none; hams, long cut, 143s; bacon, American cut, 146s; Cumberland cut, 114s; short backs, 114s; bellies, clear, 116s; Canadian, 116s; Wiltshire, 106s; spot lard, 78s 3d.

BRITISH PROVISION STOCKS.

(Special Report to The National Provisioner.)

Liverpool, August 1, 1926.

Stocks of provisions on hand at Liverpool on August 1, 1926, with comparisons for last month and last year, as estimated by the Liverpool Trade Association, are as follows:

	July 31, 1926	June 30, 1926	July 31, 1925
Bacon, boxes	6,396	7,307	8,153
Hams, boxes	783	4,889	4,850
Shoulders, boxes	373	967	848
Lard (P.S.W.) tierces	635	808	1,954
Lard (refined) tons	2,875	2,443	6,734

Imports into Liverpool for the month of July:—

Bacon (including shoulders) boxes	13,082
Hams, boxes	9,326
Lard, cwt.	57,268

The approximate weekly consumption of Liverpool stocks is given below:—

	Bacon, boxes	Hams, boxes	Lard, tons
July, 1926	3,307	3,033	538
June, 1926	3,080	2,028	684
July, 1925	4,798	3,865	414

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Aug. 7, 1926.

CATTLE.

	Week ending Aug. 7, 1925.	Prev. week.	Cor. week.
Chicago	22,085	28,386	31,014
Kansas City	22,720	30,418	41,130
Omaha	18,426	19,092	19,900
East St. Louis	12,917	18,180	
St. Joseph	8,730	9,416	11,500
Sioux City	7,540	9,750	7,456
Cudahy	1,059		867
Ft. Worth	5,699	5,704	10,400
Philadelphia	1,908	1,815	2,912
Indianapolis	4,668	3,886	1,159
Boston	1,632	1,482	1,411
N. Y. & Jersey City		8,605	10,057
Oklahoma City	3,968	4,725	5,406
Total	98,455	137,105	160,501

HOGS.

	Week ending Aug. 7, 1925.	Prev. week.	Cor. week.
Chicago	106,700	96,000	85,500
Kansas City	25,025	27,639	19,043
Omaha	34,490	31,445	35,446
East St. Louis	24,491	35,195	
St. Joseph	18,743	16,301	
Sioux City	33,358	34,794	34,262
Cudahy	17,125		6,419
Fort Worth	2,477	2,418	3,381
Philadelphia	13,408	10,838	9,051
Indianapolis	39,964	23,756	15,195
Boston	9,320	10,607	7,967
N. Y. & Jersey City		28,097	30,896
Oklahoma City	3,134	2,340	3,218
Total	305,441	311,168	301,874

SHEEP.

	Week ending Aug. 7, 1925.	Prev. week.	Cor. week.
Chicago	42,933	56,511	49,014
Kansas City	21,184	24,288	19,397
Omaha	31,297	27,605	35,050
East St. Louis		19,194	17,668
St. Joseph	13,968	20,462	14,796
Sioux City	2,597	3,236	2,229
Cudahy	265		601
Fort Worth	2,441	2,633	2,135
Philadelphia	5,862	4,578	7,776
Indianapolis	3,376	1,534	1,046
Boston	5,778	5,323	6,491
N. Y. & Jersey City		40,067	46,973
Oklahoma City	179	255	171
Total	120,930	214,686	204,817

TRADE GLEANINGS.

A new sausage factory has been opened in Waynetown, Ind., by Dwiggins & Sons. Stanley Jordan has been placed in charge.

A new meat packing plant is being erected at the foot of Ninth street, New Philadelphia, Ohio, by Frank Gilgen and others.

The plant of the Raymond Brothers Packing Company in Denver, Colo., was recently destroyed by fire. The loss was said to have been heavy.

A new meat packing plant, known as the Upland Packing Company, has been organized in Gooding, Ida., by H. F. Remig and Mrs. R. E. Evans.

Susanville Meat Company, meat packers and wholesalers in Susanville, Calif., has been sold by J. T. Long, W. W. Long and J. Karl Long to Frank Wood, Jay Gibson and Fred Hanson. A number of changes are contemplated in the company's plant.

Slight damage was done by fire recently to the plant of the Leavenworth Packing & Storage Company, Third and Choctaw streets, Leavenworth, Kans. The flames were quickly extinguished and the production of the plant was not interfered with at all.

The old Means Packing Company's plant at 28 N. Second street, Kansas City, Kans., which has been closed for about a year, has been leased to E. G. Aldridge. The plant was reopened under his direction on Aug. 9 as the Kansas City Packing Co.

The H. & S. Meat Company, Inc., whose packing plant in Yakima, Wash., was recently destroyed by fire, has been sold to the Gibson Packing Company of Yakima. It is said that the H. & S. Meat Company as a corporation will remain intact, and will be transferred to Seattle, Wash., where a new packing plant will be built for it.

A new concern, known as the Portland Horse Products Company, has been incorporated in Portland, Ore., with the following officers: Philip Suetter, president; C. C. Schlessler, vice-president; E. L. Schlessler, secretary. These men, with R. T. Montag, W. S. Babson and J. V. Burge, are the incorporators. The company is slaughtering horses under federal inspection and exporting horse meat to Europe.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending Aug. 5, 1926, with comparisons:

BUTCHER STEERS.

	1,000-1,200 lbs.	Week ended Aug. 5.	Previous week.	Same week 1925.
Toronto		\$ 8.35	\$ 8.25	\$ 8.40
Montreal (W)		7.25	7.50	7.75
Montreal (E)		7.25	7.50	7.75
Winnipeg		6.50	7.25	6.50
Calgary		6.25	6.25	6.25
Edmonton		6.00	6.25	6.50

YEAL CALVES.

	Week ended Aug. 5.	Previous week.	Same week 1925.
Toronto	\$13.00	\$12.50	\$11.50
Montreal (W)	10.00	10.00	9.00
Montreal (E)	10.00	10.00	9.00
Winnipeg	7.50	8.00	7.00
Calgary	7.25	7.25	6.75
Edmonton	7.00	7.00	5.50

SELECT BACON HOGS.

	Week ended Aug. 5.	Previous week.	Same week 1925.
Toronto	\$14.53	\$15.63	\$15.36
Montreal (W)	14.00	15.50	14.75
Montreal (E)	14.00	15.50	14.75
Winnipeg	14.30	14.35	14.41
Calgary	13.47	15.40	14.30
Edmonton	13.47	14.57	14.30

GOOD LAMBS.

	Week ended Aug. 5.	Previous week.	Same week 1925.
Toronto	\$17.50	\$17.00	\$15.00
Montreal (W)	15.00	15.50	13.25
Montreal (E)	15.00	15.50	13.25
Winnipeg	13.00	14.50	14.00
Calgary	12.00	13.00	12.00
Edmonton	11.00	11.50	12.00

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Aug. 12, 1926.

CATTLE—Broad demand in the face of continued liberal receipts strengthened the fed steer and yearling trade as the week closed. Several loads yearlings scaling 796@1,112 lbs. including steer and heifer offerings, topped at \$10.65, a price also paid for prime medium weights, averaging 1,172 lbs. and 1,270 lbs.

Range-bred corn belt fed heifers reached a new high mark for the season at \$10.50. Strictly choice 1,484 lb. bullocks stopped at \$10.10 with an outstanding load of 1,327 lb. Nebraskas at \$10.30 and some 1,206 lb. averages at \$10.35. Bulk grass cows at \$5.00@7.00 finished about steady. Bulls closed firm and vealers advanced around 25c.

HOGS—Decreased receipts and an improved demand on the part of local buyers moved values unevenly 15@65c higher. Shippers were less active and light hogs received the minimum upturn, heavy butchers and packing sows getting the maximum. Pigs dragged all week until the close, the late upturn placing values around 25c higher for the week.

The late top of \$13.40 was 15c above the close last week and light packing sows at \$11.00 were 65c higher than the close a week ago. Bulk of desirable light hogs made \$13.00@13.30, with 240@300 lb. butchers at \$12.00@12.75. Few extreme weight butchers sold below \$11.25. Bulk of strong weight slaughter pigs cashed at \$12.50@13.00, a few reaching \$13.25.

SHEEP—Compared with a week ago, fat lambs and yearlings closed 25@50c lower with cull natives \$1.00 lower, and sheep 10@25c off. A heavy increase in the supply from the range was received, with most of the week's offerings from Washington, Idaho and Montana.

Bulk fat western lambs at the close made \$14.00@14.25, with top natives at \$14.25. Bulk of the native offerings sold at \$13.25@13.50, with heavy buck lambs around \$11.25. Culls cleared at \$9.00@9.50 mostly, with yearlings at \$10.50@11.50 at a late session. Most fat ewes turned at \$6.00@7.50.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., Aug. 12, 1926.

CATTLE—The extreme dry weather in range sections was responsible for the large increase in cattle supplies and prices on grassers broke materially. Better grades of fed steers and yearlings were in limited quota and sold at 15@25c higher prices, while inbetween grades held steady.

A few light weight grass steers sold steady but the general run was unevenly 25@50c lower. Choice yearlings sold up to \$10.50; best medium weights at \$10.00; and heavies at \$9.50; bulk of fed arrivals sold from \$7.75@9.50; while straight grassers went at \$5.50@7.00.

Fat she stock closed steady to strong and cutters strong to 25c up. Prices on bulls advanced 15@25c; while veal calves are 50c lower with tops at \$11.50.

HOGS—Trade in hogs ruled very uneven but only slight changes were made as compared with a week ago. Better grades of offerings scaling 200 lbs. and above are 10@15c higher, while lights and underweights are around steady.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Nebr., Aug. 12, 1926.

CATTLE—The week's trade on fed steers and yearlings was featured by the broader demand for medium weight and weighty steers with the resultant price advance of 15@25c. Yearlings and light steers are strong to 15c higher. Several loads weighty steers reached \$9.75. Horned medium weights and also mixed yearlings earned \$10.25 and long yearling steers \$10.30.

Choice fed heifers held steady while other grades and classes of she stock advanced fully 25c. Veals and calves

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Aug. 12, 1926, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
TOP	\$13.40	\$13.50	\$12.75	\$13.10	\$12.85
BULK OF SALES	10.40@13.25	12.25@13.35	10.00@12.50	11.25@13.00	9.75@12.50
Hy wt. (250-350 lbs.), med.-ch.	11.00@12.80	11.00@12.50	10.75@12.00	11.15@12.50	11.50@12.50
Med. wt. (200-250 lbs.), med.-ch.	12.50@13.30	12.35@13.25	12.00@12.50	12.00@12.90	12.25@12.85
Lt. wt. (160-200 lbs.), com.-ch.	12.50@13.40	13.00@13.50	12.50@12.75	12.40@13.10	12.50@12.85
Lt. lt. (130-160 lbs.), com.-ch.	12.50@13.35	12.75@13.40	12.50@12.75	12.70@13.10	12.50@12.85
Packing sows, smooth and rough	8.85@11.00	9.50@10.00	9.75@10.40	9.50@10.50	9.75@10.50
Slight. pigs (130 lbs. down), med.-ch.	12.25@13.25	12.00@13.25	12.25@12.75	12.25@12.75	12.25@12.75
Av. cost and wt., Wed. (pigs excluded)	11.67-274 lb.	12.73-215 lb.	10.66-289 lb.	11.92-237 lb.
Slaughter Cattle and Calves:					
STEERS (1,500 LBS. UP):					
Good-ch.	8.75@10.15	8.50@ 9.65	8.10@ 9.50
STEERS (1,100-1,500 LBS.):					
Choice	9.65@10.75	9.35@10.35	9.15@10.25	8.85@10.00
Good	8.90@10.40	8.65@10.00	8.35@ 9.50	7.60@ 9.25	9.00@10.00
Medium	7.50@ 9.50	6.25@ 8.65	7.10@ 8.75	6.00@ 8.00	7.50@ 9.00
Common	6.00@ 7.50	5.25@ 6.25	5.75@ 7.20	4.75@ 6.00	5.50@ 7.50
STEERS (1,100 LBS. DOWN):					
Choice	10.40@10.75	10.25@10.75	9.50@10.50	9.25@10.50
Good	9.50@10.40	9.35@10.25	8.75@ 9.75	8.00@ 9.60	9.00@10.00
Medium	7.50@ 9.50	6.50@ 9.35	7.10@ 8.75	6.40@ 8.35	7.50@ 9.00
Common	6.50@ 7.50	5.00@ 8.50	5.75@ 7.25	5.00@ 6.40	5.50@ 7.50
Canner and cutter	5.00@ 6.00	4.50@ 5.00	4.90@ 5.75	4.25@ 5.00	4.00@ 5.50
LT. YRLG. STEERS AND HEIFERS:					
Good to choice (850 lbs. down)	9.25@10.65	9.50@10.75	8.65@10.25	8.00@10.25	8.75@ 9.85
HEIFERS:					
Good-choice (850 lbs. up)	8.00@10.50	7.50@ 9.75	7.40@ 9.75	6.75@ 9.25	7.00@ 8.75
Common-med. (all weights)	5.75@ 9.00	5.00@ 7.00	5.00@ 8.15	4.50@ 7.65	4.50@ 7.00
COWS:					
Good to choice	6.50@ 8.40	6.00@ 7.25	5.75@ 8.00	5.40@ 7.40	5.75@ 7.50
Common and medium	4.75@ 6.00	4.75@ 6.00	4.35@ 5.75	4.00@ 5.40	4.25@ 5.75
Canner and cutter	3.65@ 4.75	3.00@ 4.25	3.40@ 4.35	3.25@ 4.00	3.00@ 4.25
BULLS:					
Good-ch. (beef 1,500 lbs. up)	6.50@ 7.00	6.00@ 6.50	5.60@ 6.15	5.50@ 5.75	5.75@ 6.25
Good-ch. (1,500 lbs. down)	6.50@ 7.25	6.00@ 6.75	5.80@ 6.35	5.50@ 6.00	6.00@ 6.50
Can.-med. (canner and bologna)	4.50@ 6.50	4.00@ 6.00	4.25@ 6.00	3.75@ 5.50	4.25@ 6.00
CALVES:					
Medium to choice (milk fed. exc.)	6.75@ 9.00	6.50@ 8.00	5.75@ 8.25	5.00@ 7.50	5.00@ 7.00
Cull-common	4.75@ 6.75	5.00@ 6.50	4.00@ 5.75	3.50@ 5.00	3.50@ 5.00
VEALERS:					
Medium to choice	10.00@14.50	8.00@13.75	7.50@10.00	7.00@11.50	7.50@12.00
Cull-common	6.00@10.00	5.00@ 8.00	4.50@ 7.50	4.00@ 7.00	4.00@ 7.00
Slaughter Sheep and Lambs:					
Lambs, med. to choice (84 lbs. down)	12.00@14.35	11.50@13.25	11.75@13.65	11.75@13.85	11.00@13.50
Lambs, cull-com. (all weights)	7.75@12.00	8.50@11.50	8.50@11.75	7.50@11.75	8.50@11.00
Yearling wethers, medium to choice	9.50@12.25	8.25@11.25	8.25@11.25	8.75@11.75
Ewes, common to choice	5.25@ 7.75	3.00@ 6.50	4.50@ 6.85	4.25@ 7.00	4.50@ 7.25
Ewes, canners and cull.	1.75@ 5.25	1.50@ 3.00	1.75@ 4.50	1.25@ 4.25	1.50@ 4.50

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advanced 50c@1.00, with practical top \$10.00. Bulls are fully steady to a little stronger.

HOGS—During the period, medium weight and light hogs show very little price change, quoted steady to 10c lower, while strong weight butchers and packing grades reflect a 25@40c advance.

Today 160@200 lb. lights sold at \$12.50@12.75; 200@250 lbs. butchers, \$12.00@12.50; 250@300 lb. butchers, \$11.50@12.00; heavier butchers downward to \$10.75; packing sows, \$9.75@10.40.

SHEEP—Increased receipts resulted in a downward trend on killing classes, fat lambs showing a loss of 50@75c.

Sheep weak to 25c lower. On Thursday, bulk of fat range lambs cashed at \$13.50; natives, \$13.00@13.50; desirable weight fat ewes, \$6.25@6.50; top, \$6.75.

SIoux CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., Aug. 11, 1926.

CATTLE—While supplies of cattle are showing a tendency to increase with middle days of the week, the number at this market for the half week is below normal for the season of the year. Soaking rains over a large part of Sioux City territory are perhaps responsible for this.

With 3,500 cattle here for today, and 11,000 for the three day period, the market was lacking in snap with beef steers holding slow and steady, while other grades including she stock were slow and weak to a shade lower.

Best steers of the day sold at \$10.00 for yearlings of less than 900 lbs. weight, strictly top kinds quotable at \$10.25, bulk of good to choice steers and yearlings \$9.00@10.00, but with \$9.50 about the limit for heavy weight, fair to good steers \$7.50@9.00, best grass steers of the week \$7.75. Bulk of grass cows and heifers \$4.50@6.00, a few heifers up to \$7.00.

HOGS—In the face of lighter supplies of hogs around the circuit the market fails to rally and recover from a declining tendency. Receipts here were 9,000 today and 24,000 for the expired half week.

The market opened steady for light weights, 10@15c lower for all others, but rallied slightly toward the close and finished close to a steady basis compared with Tuesday. Best of the light weights sold at \$12.85, bulk of light butchers and

bacons \$12.25@12.75, medium butchers \$11.75@12.00, heavies \$11.00@11.50, bulk of sows \$9.65@9.85, a few at \$10.00, thin lots \$9.00@9.50, pigs \$12.00@12.50.

SHEEP—Sheep were lower with best lambs quotable at \$13.75.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)

E. St. Louis, Ill., Aug. 12, 1926

CATTLE—Western steers comprised the principal in this week's supply. Compared with one week ago, native steers sold barely steady to 25c lower; tidy handyweight western steers, steady to 25c higher; other westerns steady to 25c lower; low cutters 25c higher; good and choice vealers 25@50c higher; other classes steady.

Tops for week: yearlings, \$10.50; matured steers, \$10.00; steers, \$9.75; mixed yearlings, \$10.25; heifers, \$10.15. Bulks for week: native steers, \$7.75@10.15; western steers, \$5.75@7.60; fat mixed yearlings and heifers, \$9.50@10.00; cows, \$4.75@6.00; low cutters, \$3.00@3.75.

HOGS—Hog market the current week has been a two-way affair. Receipts were about normal, but included a great many more light weights and these have eased off 15@25c since last Thursday, while lighter supplies of heavy hogs stimulated demand and these gained about what light hogs lost.

Top today was \$13.50; bulk 190 lbs. down, \$13.25@13.35; 190@220 lbs., \$13.00@13.25; 230@250 lbs., \$12.50@12.90; 260@270 lbs., \$12.25@12.40; 280@325 lbs., \$11.75@12.15. Packing sows are 25c higher and pigs 25@50c lower for the week, bulk packers today, \$9.75@10.00; pigs, \$12.00@13.25.

SHEEP—A 75c@1.00 decline in local fat lamb values this week was the effect on the market of sharply increased receipts around the circuit. Best lambs today brought \$13.25, with the bulk of sales \$12.75@13.25; culls, \$8.50; fat ewes, \$4.00@6.50.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minn. Department of Agriculture.)

So. St. Paul, Minn., Aug. 11, 1926.

CATTLE—Few if any net changes have developed in the cattle market during the current week. Dry fed offerings were of insufficient volume to make a market, a few scattered loads of mixed youngsters good enough to realize the \$9.50@10.15 money comprising virtually the entire supply. Grass steer beef cleared at \$6.00@7.25 mainly, a few loads upward to \$7.50 and \$8.00, the latter being 1150 lb. Montanas.

Fat cows and heifers turned for the most part at \$4.50@6.50; several outstanding loads of western cows reaching \$6.00, comparable kinds of weighty heifers \$7.00, while three cars of Montana yearling heifers Monday earned \$7.50. All cutters cleared at \$3.00@4.00, bulls from \$5.00@6.00, with veal today around \$11.00@11.50.

HOGS—Receipts of hogs this week both at St. Paul and around the seven market circuit have been running somewhat lighter than last week. This, coupled with a fairly broad shipping demand here, has been partly responsible for the generally healthy tone to the market and some upturns have gone into effect of around 20c on butcher hogs and around 50@75c on packing sows.

Quite numerous sales of 130-190 lb. averages sold recently at \$12.85, with 200-250 lb. butchers at \$12.50@12.75 and 250-350 lb. averages salable at \$11.50@12.50. Packing sows cashed at \$9.50@10.25, the bulk largely at \$9.75@10.00. Pigs are around 25c higher with bulk of the desirable kinds at \$12.50.

SHEEP—Values on fat lambs have been discounted here 50c as compared with the same time last week, while fat ewes have held about steady. Bulk of the fat lambs sold at \$12.00@13.00 recently.

Yearling wethers slumped during mid-week and are salable at \$9.50@10.50. Bulk of the fat ewes cashed at \$5.00@6.75. Lightweights up to \$7.00.

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PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, Aug. 7, 1926, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	6,542	5,000	11,318
Swift & Co.	4,920	10,700	14,571
Morris & Co.	2,026	5,900	8,689
Wilson & Co.	4,916	9,200	8,375
Anglo-Amer. Prov. Co.	765	1,000
G. H. Hammond Co.	2,138	5,700
Libby, McNeill & Libby	778

Brennan Packing Co., 5,000 hogs; Miller & Hart, 4,600 hogs; Independent Packing Co., 6,800 hogs; Boyd, Lunham & Co., 4,000 hogs; Western Packing & Provision Co., 9,800 hogs; Roberts & Oake, 5,200 hogs; others, 29,300 hogs.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	3,287	1,387	4,900	5,587
Cudahy Pkg. Co.	3,279	970	3,569	5,791
Fowler Pkg. Co.	578
Morris & Co.	2,944	637	3,358	2,216
Swift & Co.	3,394	1,058	6,510	5,694
Wilson & Co.	3,578	1,013	6,091	3,896
Local butchers	450	133	1,107
Total	17,519	5,201	25,625	21,184

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	4,553	9,137	9,650
Cudahy Pkg. Co.	5,375	8,633	8,312
Dold Pkg. Co.	1,166	4,427
Morris & Co.	2,401	4,698	4,391
Swift & Co.	5,494	6,171	10,368
Hoffman Pkg. Co.	27
Mayerovich & Vail	41
Omaha Pkg. Co.	21
Glasser & M. Prov.	3
John Roth & Sons	70
J. Rife Pkg. Co.	1
So. Omaha Pkg. Co.	112
Lincoln Pkg. Co.	262
Morrell Pkg. Co.	65
Nagle Pkg. Co.	158
Sinclair Pkg. Co.	113
Wilson & Co.	132
Kennett-Murray Co.	2,547
J. W. Murphy	6,923
Other hog buyers, Omaha	12,150
Total	19,922	54,686	32,730

ST. LOUIS.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	1,871	2,819	4,369
Swift & Co.	3,913	7,528	7,574
Morris & Co.	1,874	3,223	3,680
St. L. D. B. Co.	1,000
East Side Pkg. Co.	1,747	5,178
Independent Pkg. Co.	510	490
American Pkg. Co.	68	1,236
Krey Pkg. Co.	212	1,197
Harbort Pkg. Co.	601
Belloff Pkg. Co.	37	823	12
Gerst Bros. Meat Co.	37	657
Butchers	14,009	48,115	5,544
Total	25,388	67,981	21,245

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,100	927	11,971	9,522
Armour & Co.	1,910	379	3,283	2,508
Morris & Co.	1,812	540	4,498	1,968
Others	2,607	562	10,516	1,806
Total	9,429	2,408	30,008	15,304

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,102	324	12,131	900
Armour & Co.	2,336	284	10,533	860
Swift & Co.	1,729	330	6,560	1,136
Sacks Pkg. Co.	138	25	2
Smith Bros. Pkg. Co.	34	3	10
Local butchers	51	20	2
Order buyers and packer shipments	1,746	9,165
Total	8,136	980	38,403	2,905

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,003	814	349	77
Wilson & Co.	1,280	798	2,620	102
Other butchers	73	165
Total	2,356	1,612	3,134	179

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	601	535	3,063	971
Dold Pkg. Co.	270	89	4,602
Local butchers	113
Total	1,044	574	8,505	971

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	580	250	861	730
Armour & Co.	572	114	1,038	494
Blayney-Murphy Co.	480	115	1,255
Others	418	217	711	18
Total	2,050	696	3,865	1,242

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,178	2,440	10,486	1,504
Cudahy Pkg. Co.	312	1,346	2,439
Hertz & Rifkin	129	94
Swift & Co.	3,337	3,074	16,413	2,438
United Pkg. Co.	1,107	274	3
Others	895	700	3,314
Total	7,966	8,837	32,652	3,942

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn's Sons Co.	406	94	2,756	181
Kroger Gro. & Bk. Co.	219	113	1,780
Gus Juengling	191	137	63
J. & F. Schroth P. Co.	14	2,295
H. H. Meyer Pkg. Co.	13	1,862
J. Hilberg's Sons	140	13	39
A. Sander Pkg. Co.	7	1,031
Sam Gall	5	563
J. Schlacter's Sons	196	243	117
Wm. G. Behn's Sons	91	65
Total	1,342	665	9,854	963

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	775	4,017	16,797	4,116
Kingman & Co.	1,051	492	17,355	1,231
Armour & Co.	261	48	2,220	45
Indianapolis Abt. Corp.	1,130	44	3
Hilgemeyer Bros.	136	28	10
Brown Bros.	85	410
Bell Pkg. Co.	221
Schussler Pkg. Co.	12
Riverview Pkg. Co.	10
Meier Pkg. Co.	18	12
Ind. Prov. Co.	16	17	159	49
A. Wabnitz	34	33
Hoosier Abt. Co.	62
Others	622	95	408	713
Total	4,221	4,789	8,431	6,200

RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending Aug. 7, 1926, with comparisons:

CATTLE.

	Week ending Aug. 7.	Prev. week.	Cor.
Chicago	22,085	28,386	31,014
Kansas City	17,519	21,632	27,809
Omaha	19,922	21,672	18,925
St. Louis	25,388	32,253	34,838
St. Joseph	9,429	9,887	12,353
Sioux City	8,136	10,230	7,383
Oklahoma City	2,356	3,384	3,762
Indianapolis	4,221	5,624	6,082
Wichita	1,044	1,702	1,235
Denver	2,050	2,255	2,524
St. Paul	7,966	10,293	12,380
Total	121,459	146,617	160,036

HOGS.

	Week ending Aug. 7.	Prev. week.	Cor.
Chicago	106,700	96,000	85,500
Kansas City	25,625	27,639	19,043
Omaha	54,686	52,033	59,372
St. Louis	67,981	59,696	58,221
St. Joseph	30,008	28,159	23,105
Sioux City	38,403	49,048	43,225
Oklahoma City	3,134	2,840	3,218
Indianapolis	8,431	39,900	34,756
Wichita	8,431	7,480	3,980
Denver	8,505	6,584	7,864
St. Paul	3,865	5,262	3,830
Total	389,944	400,584	372,310

SHEEP.

	Week ending Aug. 7.	Prev. week.	Cor.
Chicago	42,953	56,511	49,014
Kansas City	21,184	24,288	19,307
Omaha	32,730	25,213	27,290
St. Louis	21,245	24,537	18,745
St. Joseph	15,304	22,450	16,903
Sioux City	2,905	2,960	2,237
Oklahoma City	179	171
Indianapolis	6,200	3,277	4,440
Wichita	963	1,384	1,283
Denver	1,242	1,321	650
St. Paul	1,242	1,973	3,146
Total	149,818	167,880	147,815

AUSTRALIAN MEAT FREIGHTS.

A reduction in ocean freight rates on meats, cheese, hides, sheepskins, and certain other products from Australia to the United Kingdom has been reported to the U. S. Department of Commerce. Freight on these commodities will be one-eighth of a penny per pound cheaper. Under this reduction, the department says, beef will be brought 12,000 miles, including refrigeration during passage, from Australia to the United Kingdom at an ocean rate of only three-quarters of a penny per pound, mutton one penny, and lamb one and a quarter pennies.

JULY BUFFALO LIVESTOCK.

Receipts and disposition of livestock at Buffalo, N. Y., for the month of July, 1926, are reported as follows by the U. S. Bureau of Agricultural Economics:

	Cattle.	Calves.	Hogs.	Sheep.
Receipts	21,450	20,943	57,203	33,680
Shipments	11,872	14,692	27,361	29,807
Local slaughter	9,462	6,251	30,642	3,873

RECEIPTS AT CENTERS.

SATURDAY, AUGUST 7, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	500	2,000	1,000
Kansas City	500	1,200	500
Omaha	200	6,500	1,200
St. Louis	400	3,000	300
St. Joseph	3,500	1,000
Sioux City	7,000	500
St. Paul	300	300	300
Oklahoma City	100	100
Fort Worth	200	200
Milwaukee	1,000	500
Denver	100	400
Louisville	100	400	200
Wichita	200	800	100
Indianapolis	100	3,000	200
Pittsburgh	1,000	100
Cincinnati	200	1,000
Buffalo	100	1,000	200
Cleveland	100	800	100
Nashville, Tenn.	400
Toronto	800	600	200

MONDAY, AUGUST 9, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	18,000	25,000	25,000
Kansas City	25,000	9,000	9,000
Omaha	10,500	9,500	18,000
St. Louis	12,000	14,000	4,000
St. Joseph	5,000	5,000	6,500
Sioux City	5,000	6,500	1,000
St. Paul	10,000	8,000	1,500
Oklahoma City	500	300
Fort Worth	3,500	500	500
Milwaukee	2,000	500	200
Denver	2,000	2,300	3,300
Louisville	1,000	1,200	1,300
Wichita	800	1,500	400
Indianapolis	1,000	5,000	300
Pittsburgh	1,300	3,500	4,500
Cincinnati	1,800	1,400	1,400
Buffalo	1,700	8,000	2,500
Cleveland	800	3,500	1,000
Nashville, Tenn.	400	1,000	800
Toronto	2,900	700	200

TUESDAY, AUGUST 10, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	12,000	23,000	18,000
Kansas City	13,500	8,000	8,000
Omaha	7,000	11,000	23,000
St. Louis	9,000	13,000	4,000
St. Joseph	2,300	3,500	6,000
Sioux City	3,000	6,500	500
St. Paul	1,200	4,000	500
Oklahoma City	700	300
Fort Worth	1,000	600
Milwaukee	500	2,500	300
Denver	600	3,000	300
Louisville	200	1,200	1,000
Pittsburgh	1,000	1,500	400
Indianapolis	1,100	8,000	4,000
Wichita	100	500	500
Cincinnati	300	2,000	3,300
Buffalo	200	1,000	200
Cleveland	600	1,500	700
Nashville, Tenn.	100	1,000	800
Toronto	800	1,000	700

WEDNESDAY, AUGUST 11, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	13,000	16,000	17,000
Kansas City	14,000	8,000	9,000
Omaha	7,500	15,000	15,000
St. Louis	7,500	14,000	4,000
St. Joseph	3,500	6,000	4,000
Sioux City	4,000	9,000	200
St. Paul	1,500	7,000	800
Oklahoma City	400	800	—
Forth Worth	1,200	400	300
Milwaukee	400	1,500	300
Denver	300	400	1,400
Des Moines	1,000	1,500	500
Wichita	800	1,800	200
Indianapolis	1,000	6,000	700
Pittsburgh	100	1,000	500
Cincinnati	500	3,000	4,000
St. Paul	300	2,000	500
Cleveland	500	2,300	400
Nashville, Tenn.	100	800	500
Toronto	500	1,200	1,400

HIDE AND SKIN MARKETS

Chicago.

PACKER HIDES.—The packer hide market during the week was extremely quiet, as regards actual trading. There was no trading of any consequence, with the exception of the few sales listed below. There are numerous orders in the market for good sized lots, but tanners are taking advantage of every occasion offered to talk lower prices. Killers remain firm in their views, however, with the result that little trading occurred during the week; with the exception of light native cows, for which there has not been such a keen demand of late, holders are all firm for steady prices.

Spread native steers are quiet; last trading was at 17c for July. No sales reported at Chicago on heavy native steers and market nominally 15c; however, there were sales at New York of 4,000 natives at 15c for August take-off. Extreme native steers are offered at 14½c, in line with last trading; buyers' ideas lower.

One packer early in the week sold 600 July butt branded steers at 13c, or a full cent below last trading price. News of this sale spread quickly and encouraged buyers to bid lower for all descriptions; however, seller reports that this sale was surrounded by special considerations so that it was not a fair criterion of the market and same packer has since declined 13½c, asking 14c.

Colorados are held at 13½c, with bids at lower figures. Heavy Texas steers 13½c bid and 14c asked. Light Texas steers held at 13½c and highest bid reported 12½c. Extreme light Texas steers 12½c bid, 13½c asked.

Late last week one packer moved about 2,000 July heavy native cows at 14½c; buyers bidding lower and current take-off generally held at 14c. The only trading of any consequence during the week occurred in light native cows; one packer moved 2,000 at 14c and another packer 3,500 at the same figure, July and August take-off; these sales represented a decline of ½c from last previous trading, and buyers now bidding lower but killers not disposed to sell under 14c.

Buyers have not bid higher than 12½c for branded cows but sellers are firm for 13½c, the last trading price. Native bulls considered nominally 10½c, some asking 11c. Branded bulls priced nominally around 9c but Fort Worths held at 10c.

Buyers are fighting hard for lower prices and are bidding a half-cent to a full cent under the last trading prices. This does not appear to have shaken the confidence of killers to any great extent as yet, leaving the market a rather mixed affair.

SMALL PACKER HIDES.—Small packer hide market continues quiet, pending some decisive trading in big packer hides. Market for all-weight native steers and cows considered nominally 14c, branded 12½c, in line with last trading prices. Local killers are holding their August productions generally at 14½c and 13½c, and two small packers with unsold July productions are asking same figures.

Native bulls last sold at 10c for July take-off and branded at 8c; August productions held at same figure.

CALFSKINS.—Packer calfskins are rather quiet, with buyers and sellers still ½c or more apart in their views; two bids of 20c have been reported with buyers asking 20½c@21c. One packer moved 15,000 skins last week at 20½c, details just being given out.

First salted Chicago city calfskins are generally offered at 19c; last sale for regular run was at 18½c but one car of 10-15 lb. skins has sold at 19c. Resalted lots are considered nominally 15@16c, with some held considerably higher, depending

upon quality. Outside city calfskins quoted around 17½@18c, with mixed country and city skins priced at 15@15½c.

Packer kipskins are in fairly good shape, with most killers well sold up to August 1st, at least; demand continues good. Last trading was at 18½c for July regular kips, over-weight bring 16½c and branded 15c.

First salted Chicago city kips have sold at 17c, some sales reported lower, and market fairly well cleaned up. Resalted lots held at 15@16½c, according to quality. Outside city kips quoted around 16@16½c.

One packer moved July production of 5,000 to 7,000 regular slunks late last week at 87½c; another packer moved a few this week at 95c. Hairless slunks quoted at 55c. Small packer slunks held at 75@90c.

COUNTRY HIDES.—Country hide market quiet, and more or less unsettled. Both tanners and dealers have been awaiting something in the way of developments in the packer hide market, but trading has been very quiet during the week, with the result that buyers and sellers are far apart in their views. Tanners maintain that prices should be easier but dealers are slow to make concessions.

All weights are quoted at 10½@11c, selected, delivered. Heavy steers are offered at 10½c, selected, with some asking higher. Heavy cows and steers around 9½c, with 10c asked by some. Buff weights 10½@11c asked for 45-60 lb. weights.

Extremes are in somewhat slower demand; good 25-45 lb. weights, free of grubs, could be sold at 13c, selected, but are generally held at 13½c, and up to 14c asked in some instances. Bulls are slow and priced at 7½@8c, selected. Western all-weight branded are available at 9c, Chicago freight.

HIDE MOVEMENT.—Receipts of hides at Chicago for week ending Aug. 7, 4,097,000 lbs.; previous week, 4,332,000 lbs.; same week, 1925, 3,581,000 lbs.; from Jan. 1 to Aug. 7, 104,411,000 lbs.; same period, 1925, 113,930,000 lbs.

Shipments of hides from Chicago for week ending Aug. 7, 6,301,000 lbs.; previous week 6,132,000 lbs.; same week, 1925, 4,408,000 lbs.; from Jan. 1 to Aug. 7, 160,562,000 lbs.; same period, 1925, 145,254,000 lbs.

HORSEHIDES.—Horsehides rather dull. The best renderers are available at \$5.00. Mixed country lots range from \$4.00 up to \$4.50 asked, according to quality; ponies and glues at half price.

SHEEPSKINS.—Dry pelts steady and quoted at 22@24c per pound, according to section. Packer shearlings unchanged and quiet; last sales by two packers at \$1.45 and 1.47½, which is considered the nominal market at present.

Pickled skins continue rather strong; all packers well sold up, last sales of straight run bringing \$10.25@10.50 per dozen; one lot of special selection brought \$10.80 and \$11.00 is reported paid at New York for selected lot. Packer lamb pelts selling at \$2.30@2.35 per cwt. live lamb at Chicago and \$2.45 paid at New York.

PIGSKINS.—Demand for No. 1 pigskin strips for tanning continues quiet; considered nominally 6½@7c. Little inquiry for gelatine stocks at this season; quoted nominally at 4½@5c.

New York.

PACKER HIDES.—City packer hide market generally quiet; some little movement against contracts. Spread native steers offered at 17c. Sales of 4,000 native steers during the week at 15c for August take-off. Some July native cows are held at 13½c. Some bulls, dating July and earlier, reported sold at 8½@9c; August take-off held at 10c. No great accumulation of stocks reported and killers feel that market will at least hold steady,

considering the improved quality of hides now offered.

COUNTRY HIDES.—Country hides are reported steady with little actual trading going on. Buyers are not lending a great deal of support to the market, with the view of forcing lower prices, but dealers do not show much inclination to shade prices.

CALFSKINS.—New York city calfskin market firm but quiet, due in some measure to the sold-up condition of the market. The 5-7's are quoted generally at \$1.70, with some holders asking up to \$1.75; 7-9's are held at \$2.00 up to \$2.10; 9-12's are reported rather scarce and \$2.75 generally asked. Demand is reported somewhat better, especially for heavier weights.

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending Aug. 7, 1926, with comparisons:

	Week ending Aug. 7, '26.	Prev. week, 1925.	Cor. week, 1925.
Western dressed meats:			
Steers, carcasses	2,810	2,965	2,300
Cows, carcasses	747	852	1,409
Bulls, carcasses	8	35	37
Veal, carcasses	1,751	1,348	802
Lambs, carcasses	11,019	9,703	7,482
Muttons, carcasses	415	485	360
Pork, lbs.	280,595	451,445	278,875
Local slaughters:			
Cattle	1,495	1,482	1,411
Calves	1,652	1,474	1,700
Hogs	9,329	10,907	7,987
Sheep	5,778	5,323	6,491

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending August 14, 1926, with comparisons, are reported as follows:

	Week ending Aug. 14, '26.	Week ending Aug. 7, '26.	Cor. week, 1925.
PACKER HIDES.			
Spread native steers	@17c	@17c	18½@19c
Heavy native steers	@15½c	@15c	@17½c
Heavy Texas steers	13½b@14ax	@14c	@15½c
Heavy butt branded steers	13½b@14ax	@14c	@16c
Heavy Colorado steers	@13½ax	@13½c	@14½c
Ex-Light Texas steers	@13½ax	@13½c	@14½c
Branded cows	@13½ax	@13½c	@14½c
Heavy native cow	@14½c	@14c	@17c
Light native cows	@14c	@14c	@16c
Native bulls	@11ax	@11ax	@13c
Branded bulls	@9ax	@9ax	@11½c
Calfskins	20b @21ax	@21ax	@25½a
Kips	@18½c	@18½c	@21c
Kips, over t	@16½c	@16½c	@18½c
Kips, branded	@15c	@15c	@16½c
Slunks, regular	@85c	@85c	@110
Slunks, hairless	@90c	@90c	@100c

Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

	Week ending Aug. 14, '26.	Week ending Aug. 7, '26.	Cor. week, 1925.
Natives, all weights			
Br. hds.	@12½c	@12½c	@14½c
Bulls, native	@10c	@10c	@12c
Branded bulls	@8c	@8c	@10c
Calfskins	17 @17½c	@17n	@22n
Kips	15½ @16c	@15½n	@18n
Slunks, regular	@75c	@75c	@100
Slunks, hairless	@80c	@80c	@100

COUNTRY HIDES.

	Week ending Aug. 14, '26.	Week ending Aug. 7, '26.	Cor. week, 1925.
Heavy steers			
Heavy cows	10½ @11ax	10 @11ax	13 @13½c
Buff	10½ @11c	10½ @11c	12 @12½c
Extremes	13 @14ax	13 @14ax	15 @15½c
Bulls	7½ @8ax	7½ @8ax	10 @10½c
Calfskins	14 @14½c	14½ @15c	17 @18c
Kips	13n	12½ @13c	15 @16c
Light calf	\$0.90@1.00	\$0.90@1.00	\$1.00@1.15
Deacons	\$0.85@0.95	\$0.80@0.90	\$1.00@1.05
Slunks, regular	\$0.80@0.85	\$0.80@0.85	\$0.90@1.00
Slunks, hairless	\$0.15@0.25	\$0.15@0.20	\$0.50@0.60
Horsehides	\$4.00@5.00	\$4.00@5.00	\$4.50@5.50
Hogskins	\$0.30@0.35	\$0.30@0.35	\$0.25@0.30

SHEEPSKINS.

	Week ending Aug. 14, '26.	Week ending Aug. 7, '26.	Cor. week, 1925.
Packer lambs	\$2.30@2.35	@2.30	
Pks. shearings	@1.47½n	@1.47½	\$1.50@1.65
Dry pelts	\$0.22@0.24	\$0.22@0.24	\$0.30@0.35

ICE AND REFRIGERATION

ICE NOTES.

Reginald A. Watson plans to rebuild his cold storage plant in Valley City, Ill., which was destroyed by fire last March, it was reported recently.

National Ice & Cold Storage Company plans to double the capacity of its plant in Corona, Calif.

Howell Ice & Fuel Company plans to erect a new cold storage plant at Wynne, Ark.

Dramen Ice & Coal Company contemplates the erection of a three-story cold storage warehouse in Wilmington, Del.

It is reported that the Chicago, Rock Island & Pacific Railroad will erect a refrigerating plant at Silvis, Ill.

Producers' Produce Company of Springfield, Mo., plans to erect a branch cold storage plant in Willow Springs, Mo., it is

reported. The new plant will cost around \$30,000.

Ness City Ice & Storage Company has recently completed extensive additions to its plant.

Marshfield Ice & Storage Company is making a number of additions to its plant in Marshfield, Mo.

Harry Hanson has completed the erection of a new cold storage plant in Watertown, N. Y.

CRUSHING ICE FOR SAUSAGE.

Ice used for cooling meat while it is being worked in meat cutters and sausage machines was originally broken with the hand pick or axe, and some sausage manufacturers still follow this primitive method. However, it is expensive in time and

A number of sausage makers have, therefore, adopted mechanical, power-driven ice breakers for this service. They find them to be greatly superior, in that the ice is broken to just the right size, which reduces the wear and tear on the meat cutting machines, and the broken ice is entirely free from foreign matter, which results in a better product.

Such ice breakers may be hand or power-driven, but in the latest models each machine is equipped with its own motor, making a self-contained outfit which can be set wherever most convenient and without regard to the location of belting, shafting, etc.

The ice is broken by the splintering action of sharp pointed picks, requiring less power than any method of crushing, cutting, or scrapping. The picks are mounted on a heavy revolving drum, and strike the ice one after another. A removable comb keeps the pieces from going through until they are reduced to a certain size to suit requirements.

Interchangeable combs and a movable front plate give six different adjustments for the size of broken ice. The picks are friction held in conical sockets and easily removed from the drum by the mere tap of a hammer, permitting of a quick sharpening and replacement if they should become dull by striking foreign objects.

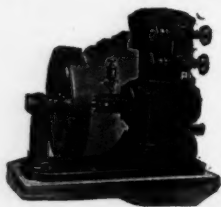
The ice breaker shown herewith takes a cake of ice 15½ in. by 18½ in. and will deliver broken ice at the rate of 12 tons per hour.

The motor comes mounted upon the breaker, and is fitted with a guarded belt drive, so that there is no danger to attendants. The motor itself is protected by a strong cast-iron baffle. An idler provides for adjustment of the belt tension and insures efficient contact on the pulley.

The Remley Packing Co., of St. Louis, has one of these breakers in its sausage room, where 3,000 to 5,000 lbs. of sausage is made per day, and Mr. D. L. Remley states that it is giving excellent results.

This machine is known as the Creasey ice breaker, and is manufactured by the Cochrane Corporation.

Cold Facts

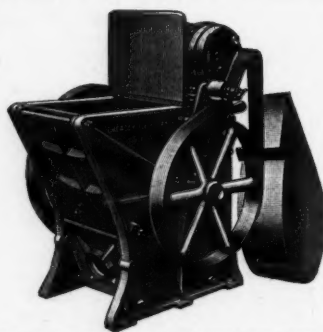


Enclosed Type Refrigerating Machines

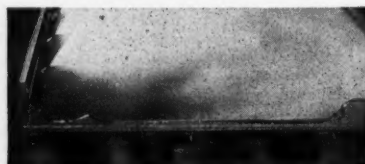
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ICE CRUSHER FOR SAUSAGE ROOM. energy, and is a mussy job as well. Hand breaking does not give pieces of uniform size, and dirt and splinters often find their way into the meat with the ice.



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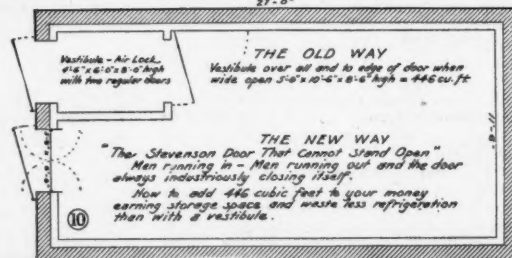
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The interiors of **ALL** refrigerated rooms **SHOULD HAVE** that clear, fresh, cold air like the dry, cold, mountain air, which keeps the products **FRESH** and in **PRIME** condition—and such an atmosphere can **ONLY** be obtained **THROUGH** the usage of



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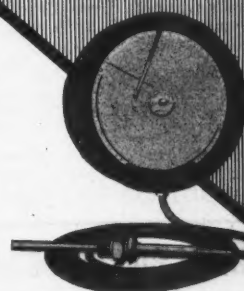
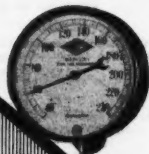
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Chicago Section

A. S. Lindner, prominent lard refiner of Havana, Cuba, was a Chicago visitor this week.

J. H. Tapley, manager of the Toronto plant of the Swift Canadian Co., was in Chicago late in the week.

Secretary George M. Foster, of John Morrell & Co., Ottumwa, Ia., was a business caller in the city during the week.

James Lawson, of the Vegetable Oil Corporation of San Francisco, Calif., came East on business this week, and stopped off in Chicago.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 36,044 cattle, 7,953 calves, 58,676 hogs and 49,895 sheep.

Arthur Scheck, well-known in the brokerage field, has joined the Herbert Brokerage Co., and is now located in room 708, Postal Telegraph building.

O. M. Rexinger, well-known margarine expert, and now in the packinghouse brokerage business in Los Angeles, spent a few days in the city this week.

Arthur W. Polzin, of the Davidson Commission Co., Chicago, is touring the East. He is sending back some beautiful views of the scenery in the Catskill Mountains, where he is spending most of his time.

In order to better accommodate their increasing business, Harry Levi & Company, well-known Chicago importers and exporters of sausage casings, have moved to 4856 South Halsted street.

Provision shipments from Chicago for the week ending Aug. 7, 1926, with comparisons, are reported as follows:

	Last wk.	Prev. wk.	1925.
Cured meats, lbs.....	19,022,000	17,380,000	15,843,000
Fresh meats, lbs.....	35,236,000	36,170,000	35,440,000
Lard, lbs.....	9,987,000	8,987,000	6,702,000

Prices realized on Swift & Company's sales of carcass beef in Chicago for week ending Saturday, August 7th, 1926, on ship-

ments sold out were as follows: Cows, common to good, 8.50@12.50c; steers, common to medium, 12@15.50c; steers, good to choice, 16@18c; and averaged 13.46 cents a pound.

Ignaz Reuther, formerly a well-known figure at the Yards, and for many years connected with the Independent Packing Co., has for the past year conducted a meat market on North avenue, Chicago. He has just returned from a fishing trip to Wisconsin, where he says the fish are so big that they have to use elephant's trunks for bait!

Sentence Sermons

Written for THE NATIONAL PROVISIONER
by Roy L. Smith.

TODAY IS THE DAY—

- To face the facts and know the worst—then you can't be taken by surprise.
- To square yourself before matters get too bad to be squared.
- To do the things you put off all day yesterday.
- To do tomorrow's planning and save time.
- To complete this day's task—tomorrow will have enough of ITS own.
- To bury your grudges and grouches—tomorrow they will be too big to bury.
- To sweep your mind clean of worries, fears, suspicions, malice and envy.

MEAT EXHIBIT AT SESQUI.

(Continued from page 21.)

at play, and children skipping happily along.

Then, with an attractive suddenness, a sign shows up behind the painted screen and the observers' attention is centered on the message which tells him what to eat for health.

As soon as the observer has had time to read the message it disappears, but as

it vanishes another section of the screen lights up, showing one group of foods and telling the contribution they make to the balanced diet. This is followed by another group, then a third and a fourth and a fifth.

After the fifth group has disappeared into the darkness behind the painting the whole center of the screen lights up, and reveals an appetite-provoking meat dish, in natural colors, flanked by wording which states in plain language the reasons why meat should be included in the diet.

Then, when the observer has learned about meat's food value and healthfulness and palatability, the whole screen lights up, and the observer sees before him all the elements of the balanced diet, the whole featured by the meat dish which stands out in the center in bold relief. In a moment the lights disappear, the landscape returns magically to view, and the story is retold.

Meat for Energy.

The third exhibit in the group at the right end, also built especially for the Sesqui-Centennial Exposition, features the value of meat in a balanced diet as an aid in meeting the energy demands of life.

It is this exhibit that literally shouts the food value and healthfulness of meat from the housetops, for it contains electric signs which blaze forth messages on meat from the tops of miniature office buildings.

The upper half of the exhibit shows a street scene in a large city—elevated, railroad, street cars, trucks, automobiles, taxicabs, pedestrians, and even a traffic policeman, nearly all in vigorous motion. In the background, at the tops of the skyscrapers, the electric signs blaze forth their messages. One says, "Eat Meat"; another, "Meat Satisfies"; and a third, "For Health and Strength Eat Meat in a Balanced Diet. Meat is a Good Body-Building."

The lower part of the exhibit is divided into three parts. At the left is a gymnasium showing men participating in various forms of athletics—running, boxing, and doing their "daily dozens."

The central part shows an office, with a switchboard and operator at the left, and an executive and stenographer at the right, all in motion. Salesmen, office boys

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and others pass briskly in and out of the back part of the office.

At the right is a dock scene, showing longshoremen unloading a ship, with an airplane flying overhead in the background.

In the center, between the upper and lower parts of the exhibit, a sign appears with this message: "To meet the energy demands of life, the office worker, the laborer, and the athlete all should eat a balanced diet including meat."

This exhibit, like the two flashing exhibits, is self-contained and is set in a gilt frame.

To the casual observer approaching from the left, the whole exhibit looms up as a long unit, surmounted by a sign reading: "Our Meat Supply—An exhibit presented by the Bureau of Animal Industry, U. S. Department of Agriculture, the Institute of American Meat Packers and the National Live Stock and Meat Board co-operating."

Displays of the Government.

At the left end and extending around the back wall appear several attractively painted panels, prepared and supplied by the Bureau of Animal Industry, and dealing with those various phases of the live stock and meat industry in which the Bureau has a special interest.

These show, first, live stock on the farm and then on the way to the packing plant. Next, they depict Federal inspection and explain the importance of meat inspection to the consumer, one of the panels reading, "Meat bearing the Federal inspection mark is the only food carrying the assurance of the United States Government, through immediate supervision, that it was prepared under strict sanitary conditions from animals good for food." One set of panels reproduces the "Quality Beef" poster of the Bureau of Animal Industry, and others illustrate methods of preparing and serving meats and emphasize the food value of meat products.

Adjoining the end panels and in front of those along the back wall of the exhibit, the observer next sees the model packing plant exhibit, some forty feet in length, and complete in practically every detail from the knocking pens to the shipping department.

Packing Plant in Operation.

This exhibit, which some packers will recall having seen on display, shows in miniature the pork and beef operations of a modern packinghouse, beginning with the unloading of the animals at the stock yards and, after showing practically all of the intermediate steps, ending with the delivery of the finished product to the consumer. It is highly animated; that is, many of the parts keep in motion. For two examples, hog and beef carcasses are shown moving along on overhead rails, and in the sausage room, the sausage chopping arms rock exactly as do those in the packers' sausage rooms.

In back of the model packing plant are the beautiful panels referred to, prepared by the Department of Agriculture.

After the meat animals have gone through the packing plant, the next step is the retail shop, and the exhibit shows the front of a modern retail store with show windows in which several reproductions of meat cuts, with explanatory cards, are on display. From inside the shop, a stereoscopic projects on the window of the door which leads into the retail shop messages about the food value of meat and methods of preparing it for table use.

Next to the retail shop are the three highly animated exhibits featuring the place of meat in the diet.

Designed by an Expert.

The exhibit was set up under the direction of Mr. Norman Draper, the Institute's Washington representative.

All four of the exhibits just described were built by Raymond Paul, a commercial artist of Chicago. The ideas for the illumi-

nated steer, the balanced diet exhibit, and the "Meat-for-Energy" exhibit were worked out by the Department of Public Relations and Trade, in co-operation with Mr. Paul, and were built under the close supervision of that department.

The plans for the entire exhibit at the Sesqui-Centennial were worked out by the Department of Public Relations and Trade, under the guidance of the chairman of the Committee on Public Relations; the National Live Stock and Meat Board, and Dr. J. R. Mohler, Mr. E. W. Sheets, and other officials of the B. A. I., in co-operation. Funds for the exhibit were contributed by the Institute and the Board, and by individual member companies doing business in the Philadelphia territory. The Bureau of Animal Industry co-operated in assigning men to the exhibit to help answer questions from interested onlookers and explain various activities of the Department of Agriculture, and in supplying valuable counsel and suggestions and considerable exhibit material relating to phases of the live stock and meat industry with which the Bureau is closely concerned.

Good Business

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HOW ARE YOU?

HOW'S BUSINESS?

These are two of the most frequently asked questions in every man's experience—stereotyped to be sure—and often asked as a matter of habit, with no thought behind them and no particular curiosity as to what the replies will be.

If a correct set of statistics could be obtained, what do you think the results would show as to how these questions are answered over the course of a year?

Our guess is that the answers to question number one would show a great preponderance of "Fair, just fair" and to the second, "Rotten" or "It could be better." And what is the reaction to such replies? Answer, none.

Now, if it is part of our purpose in life, as it well should be, to stimulate our fellow man—to pep him up and invigorate him—shouldn't we take advantage of every opportunity to do so?

Well, then, there's a dandy good chance, every time we are asked these questions. When asked "How is business?" let us say "Fine, couldn't be better, just wonderful!" and see our friend brighten up. He'll probably say to himself, "Well, that's strange. Things have sure been breaking badly for me, but I guess I've been asleep. If this dumb-bell is doing all right, there's no reason why I can't too."

When you are asked "How are you?" instead of instantly assuming a downhearted expression and searching your soul for aches and illness, perk up and throw the old shoulders back and say "If I felt any better I'd have to carry a fifty-pound weight in each hand to make the law of gravitation hold good."

Your outlook on life is contagious, and everyone around you is susceptible to it, and since there never has been any catastrophe or mishap nearly as serious as painted, the thing to do is discount the grief at least fifty per cent—preferably one hundred per cent—and add that much to joy.

You'll live longer and be better loved if you do.—E. H. PHILLIPS

CHICAGO LIVESTOCK.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 2.....	17,517	2,744	45,442	16,456
Tues., Aug. 3.....	9,338	1,980	29,102	13,380
Wed., Aug. 4.....	10,384	2,518	18,142	16,481
Thurs., Aug. 5.....	7,390	2,633	23,720	13,446
Fri., Aug. 6.....	1,081	1,068	12,233	6,944
Sat., Aug. 7.....	403	441	1,454	1,579
Totals this week.....	40,992	11,384	130,157	68,456
Previous week.....	57,016	11,390	120,029	79,962
Year ago.....	53,911	12,180	108,376	95,785
Two years ago.....	52,413	10,436	134,436	86,333

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 2.....	5,954	341	12,781	578
Tues., Aug. 3.....	2,718	44	5,396	807
Wed., Aug. 4.....	3,933	68	4,233	3,771
Thurs., Aug. 5.....	3,078	..	4,846	5,491
Fri., Aug. 6.....	581	..	4,967	4,705
Sat., Aug. 7.....	172	..	673	135
Totals last week.....	16,736	453	32,896	22,987
Previous week.....	18,790	157	29,644	16,120
Year ago.....	13,747	475	25,900	22,324
Two years ago.....	14,881	251	37,292	22,573

Receipts at Chicago Stock Yards thus far this year to Aug. 7, with comparative totals:

	1926.	1925.
Cattle.....	1,706,425	1,068,909
Calves.....	478,856	551,548
Hogs.....	4,339,395	5,123,856
Sheep.....	2,355,083	2,263,187

Combined weekly hog receipts at eleven markets for week ending Aug. 7, with comparisons:

	Week.	Year to date.
Week ending Aug. 7.....	468,000	10,385,000
Previous week.....	453,000	10,385,000
1925.....	414,000	19,895,000
1924.....	505,000	24,058,000
1923.....	591,000	23,392,000
1922.....	450,000	17,044,000

Combined receipts at seven markets for the week ending Aug. 7, with comparisons:

	*Cattle.	Hogs.	Sheep.
Week ending Aug. 7.....	170,000	385,000	211,000
Previous week.....	214,000	381,040	212,000
1925.....	242,000	395,000	223,000
1924.....	215,000	410,000	218,000
1923.....	225,000	400,000	133,000
1922.....	234,000	345,000	192,000

Combined receipts at seven points for 1925 to Aug. 7, 1926, with comparisons:

	*Cattle.	Hogs.	Sheep.
1926.....	5,927,000	14,007,000	6,085,000
1925.....	5,741,000	10,551,000	5,719,000
1924.....	5,788,000	19,889,000	5,070,000
1923.....	5,875,000	19,391,000	5,810,000
1922.....	5,520,000	14,408,000	5,563,000

*Calves at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts average weight and top and average prices for hogs, with comparisons:

	Number received.	Average weight, lbs.	Prices—Top.	Average.
*This week.....	130,700	263	\$13.65	\$11.45
Previous week.....	120,029	263	13.90	12.00
1925.....	108,376	246	14.55	13.40
1924.....	134,336	241	10.65	9.50
1923.....	179,024	249	8.15	7.10
1922.....	111,073	254	10.50	8.50
1921.....	122,201	245	11.85	9.75
Av. 1921-1925.....	131,000	247	\$11.15	\$ 9.65

*Receipts and average weights for week ending Aug. 7, 1926, unofficial.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
*Week ending Aug. 7.....	\$ 9.35	\$11.45	\$ 6.00	\$14.10
Previous week.....	9.20	12.00	6.50	14.00
1925.....	12.50	13.40	7.25	14.90
1924.....	9.90	9.50	6.90	13.30
1923.....	10.50	7.10	6.50	12.50
1922.....	9.50	8.50	6.25	12.15
1921.....	8.70	9.75	4.75	10.20
Av. 1921-1925.....	\$10.25	\$ 9.65	\$ 6.33	\$12.90

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending Aug. 7.....	30,200	97,500	44,800
Previous week.....	38,306	90,385	63,252
1925.....	40,164	82,476	73,461
1924.....	37,532	97,044	63,760
1923.....	37,945	137,557	35,145

*Saturday, Aug. 7, estimated.

Chicago packers' hog slaughterers for the week ending Aug. 7, 1926.

	Armour & Co.	Anglo-Amer.	Swift & Co.	Hammond Co.	Morris & Co.	Wilson & Co.	Boyd-Lunham	Western Packing Co.	Robert & Co.	Miller & Hart	Independent Packing Co.	Brennan Packing Co.	Agar Packing Co.	Others
	8,600	1,000	10,700	5,700	5,900	9,200	4,000	9,900	8,200	4,600	6,800	5,900	2,900	26,500
Total.....	106,700		96,000		96,000									
Previous week.....	106,700		96,000		96,000									
1925.....	106,700		96,000		96,000									
1924.....	106,700		96,000		96,000									
1923.....	106,700		96,000		96,000									

(For Chicago livestock prices see page 40.)

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday, August 12, 1926.

Green Meats.

Regular Hams—	
8-10 lbs. ave.	@26 1/2
10-12 lbs. ave.	@26 1/4
12-14 lbs. ave.	@26
14-16 lbs. ave.	@25 1/2
16-18 lbs. ave.	@25
18-20 lbs. ave.	@24

Skinned Hams—	
14-16 lbs. ave.	@26
16-18 lbs. ave.	@25 1/2
18-20 lbs. ave.	@25 1/4
20-22 lbs. ave.	@25
22-24 lbs. ave.	@24 1/2
24-26 lbs. ave.	@24
26-30 lbs. ave.	@23 1/2

Picnics—	
4-6 lbs. ave.	@18 1/2
6-8 lbs. ave.	@18 1/4
8-10 lbs. ave.	@18 1/2
10-12 lbs. ave.	@18 1/4
12-14 lbs. ave.	@18 1/2

Bellies—(Square cut and seedless)	
6-8 lbs. ave.	@30
8-10 lbs. ave.	@29 1/2
10-12 lbs. ave.	@29 1/4
12-14 lbs. ave.	@29 1/2
14-16 lbs. ave.	@29 1/4

Pickled Meats.

Regular Hams—	
8-10 lbs. ave.	@28
10-12 lbs. ave.	@27 1/2
12-14 lbs. ave.	@27 1/4
14-16 lbs. ave.	@27 1/2
16-18 lbs. ave.	@27 1/4
18-20 lbs. ave.	@27 1/2

Boiling Hams—(house run)	
16-18 lbs. ave.	@26 1/4
18-20 lbs. ave.	@26 1/2
20-22 lbs. ave.	@26 1/4

Skinned Hams—	
14-16 lbs. ave.	@28 1/2
16-18 lbs. ave.	@28 1/4
18-20 lbs. ave.	@28 1/2
20-22 lbs. ave.	@28 1/4
22-24 lbs. ave.	@28 1/2
24-26 lbs. ave.	@28 1/4
26-30 lbs. ave.	@28 1/2

Picnics—	
4-6 lbs. ave.	@18 1/2
6-8 lbs. ave.	@18 1/4
8-10 lbs. ave.	@18 1/2
10-12 lbs. ave.	@18 1/4
12-14 lbs. ave.	@18 1/2

Bellies—(square cut and seedless)	
6-8 lbs. ave.	@30
8-10 lbs. ave.	@29 1/2
10-12 lbs. ave.	@29 1/4
12-14 lbs. ave.	@29 1/2
14-16 lbs. ave.	@29 1/4

Dry Salt Meats.

Extra short clears, 35/45	@16
Extra short ribs, 35/45	@16
Regular picnics, 6-8	@13 1/2
Clear plates, 4-6	@12 1/2
Jowl butts	@12

Fat Backs—	
8-10 lbs. ave.	@12 1/2
10-12 lbs. ave.	@12 1/4
12-14 lbs. ave.	@12 1/2
14-16 lbs. ave.	@12 1/4
16-18 lbs. ave.	@12 1/2
18-20 lbs. ave.	@12 1/4
20-25 lbs. ave.	@12 1/2

Clear B-Hies—	
14-16 lbs. ave.	@19 1/2
16-18 lbs. ave.	@19 1/4
18-20 lbs. ave.	@19 1/2
20-25 lbs. ave.	@19 1/4
25-30 lbs. ave.	@19 1/2
30-35 lbs. ave.	@19 1/4
35-40 lbs. ave.	@19 1/2
40-50 lbs. ave.	@19 1/4

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, AUGUST 7, 1926.

	Open.	High.	Low.	Close.
LARD—				
Sept.	15.47 1/2	15.57 1/2	15.40	15.40
Oct.	15.50	15.62 1/2	15.47 1/2	15.50
Jan.	14.02 1/2	14.12 1/2	14.00	14.00

CLEAR BELLIES—				
Sept.	17.95	17.97 1/2	17.95	17.97 1/2
Oct.				17.65

SHORT RIBS—				
Sept.	15.00	15.00	15.00	15.20
Oct.				15.00

MONDAY, AUGUST 9, 1926.

	Open.	High.	Low.	Close.
LARD—				
Aug.	15.37 1/2	15.37 1/2	15.32 1/2	15.32 1/2 n
Sept.	15.50	15.55	15.45	15.45
Oct.	15.00	15.05	15.52 1/2	15.52 1/2 b
Dec.				14.25 n
Jan.	14.10	14.10	14.05	14.05

CLEAR BELLIES—				
Sept.	18.10	18.10	18.00	18.00 ax
Oct.				17.65 ax

SHORT RIBS—				
Sept.				15.25 ax
Oct.				15.00 n

TUESDAY, AUGUST 10, 1926.

	Open.	High.	Low.	Close.
LARD—				
Aug.	15.32 1/2	15.37 1/2	15.30	15.17 1/2 n
Sept.	15.42 1/2-45	15.47 1/2	15.35	15.30 ax
Oct.	15.02 1/2	15.07 1/2	15.00	15.00
Dec.				14.25 n
Jan.	13.92 1/2	13.97 1/2	13.90	13.90

CLEAR BELLIES—				
Sept.	17.80	17.95	17.80	17.85
Oct.	17.60	17.60	17.60	17.60

SHORT RIBS—				
Sept.	15.10	15.20	15.10	15.20 ax
Oct.				15.00 n

WEDNESDAY, AUGUST 11, 1926.

	Open.	High.	Low.	Close.
LARD—				
Aug.	15.25-15	15.25	15.05	15.00 n
Sept.	15.25-22 1/2	15.25	15.15	15.10 b
Oct.				15.20 b
Dec.				14.20 n
Jan.	13.85	13.87 1/2	13.77 1/2	13.82 1/2

CLEAR BELLIES—				
Sept.	17.62 1/2	17.62 1/2	17.60	17.60
Oct.				17.27 1/2 ax

SHORT RIBS—				
Sept.	15.00	15.00	15.00	15.00
Oct.	14.95	14.95	14.75	14.75 ax

THURSDAY, AUGUST 12, 1926.

	Open.	High.	Low.	Close.
LARD—				
Aug.	15.05	15.15	15.05	15.00 n
Sept.	15.15	15.25	15.10	15.10 b
Oct.				15.20 b
Dec.				14.20 n
Jan.	13.80	13.90	13.80	13.90

CLEAR BELLIES—				
Sept.	17.55	17.55	17.52 1/2	17.52 1/2 b
Oct.	17.15	17.15	17.10	17.15 b

SHORT RIBS—				
Sept.	14.75	14.75	14.50	14.50
Oct.				14.20 ax

FRIDAY, AUGUST 13, 1926.

	Open.	High.	Low.	Close.
LARD—				
Aug.	15.17 1/2	15.27 1/2	15.17 1/2	15.07 1/2 n
Sept.	15.27 1/2	15.37 1/2	15.25	15.17 1/2 b
Oct.				15.27 1/2-30 ax
Dec.				14.20 n
Jan.	13.95	14.00	13.92 1/2	13.92 1/2 ax

CLEAR BELLIES—				
Sept.	17.55	17.60	17.55	17.60 ax
Oct.	17.30	17.37 1/2	17.30	17.35 ax

SHORT RIBS—				
Sept.				14.70 b
Oct.				14.35 b

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, Aug. 12, 1926, with comparisons, were as follows:

	Week ending Aug. 12	Prev. week.	Cor. week.
Armour & Co.	5,402	7,434	7,859
Anglo-Amer. Prov. Co.	417	1,297	2,546
Swift & Co.	6,263	9,998	7,756
G. H. Hammond Co.	3,770	5,916	3,897
Morris & Co.	4,838	5,988	6,962
Wilson & Co.	6,226	9,314	7,053
Boyd-Lunham Co.	2,425	3,951	4,428
Western Pkg. & Prov. Co.	11,480	9,939	5,900
Roberts & Onke	4,203	5,110	2,326
Miller & Hart	2,981	4,265	3,115
Independent Packing Co.	6,142	5,235	2,775
Brennan Packing Co.	5,525	5,775	4,894
Agar Packing Co.	1,700	2,448	885
Total	61,372	76,680	59,638

CHICAGO RETAIL FRESH MEATS.

Beef.

	No. 1	No. 2	No. 3
Rib roast, heavy end	25	22	12
Rib roast, light end	38	28	20
Chuck roast	26	30	14
Steaks, round	45	35	20
Steaks, sirloin, first cut	40	32	22
Steaks, porterhouse	50	37	25
Steaks, flank	28	25	18
Beef stew, chuck	20	18	12 1/2
Corned briskets, boneless	24	22	15
Corned plates	16	12	10
Corned rumps, boneless	25	22	18

Lamb.

	Good.	Com.
Hindquarters	50	30
Legs	50	35
Stews	20	15
Chops, shoulder	25	25
Chops, ribs and loin	60	30

Mutton.

Legs	26	..
Shoulders	18	..
Chops, rib and loin	35	..

Pork.

Loins, whole, 8@10 avg.	..	@34
Loins, whole, 10@12 avg.	..	@32
Loins, whole, 12@14 avg.	..	@30
Loins, whole, 14 and over	..	@28
Chops	..	@32
Shoulders	..	@23
Butts	..	@28
Spareribs	..	@20
Hocks	..	@14
Leaf lard, unrendered	..	@18

Veal.

Hindquarters	..	@38
Forequarters	..	@24
Legs	..	@35
Breasts	..	@18
Shoulders	..	@24
Cutlets	..	@50
Rib and loin chops	..	@40

Butchers' Offal

Suet	..	@ 6
Shop fat	..	@ 3
Bones, per 100 lbs.	..	@50
Calf skins	..	@15
Klips	..	@13
Deacons	..	@12

CURING MATERIALS.

	Bbls.	Sacks.
Nitrate of Soda, 1. c. 1. Chicago	9 1/2	..
Double refined saltpetre, gran., 1. c. 1.	6 1/2	..
Crystals	8	7 1/2
Double refined nitrate of soda, f. o. b. N. Y. S. S., carloads	3 1/2	3 1/2
Less than carloads, granulated	4 1/2	4
Crystals	5 1/2	5
Kegs, 100@180 lbs., 1c more
Boric acid, in carloads, powdered, in bbls.	9	8 1/2
Crystal to powdered, in bbls., in 5-ton lots or more	9 1/2	9 1/2
In bbls. in less than 5-ton lots	9 1/2	10
Borax, carloads, powdered, in bbls.	5	4 1/2
In ton lots, gran. or powdered, in bbls.	5 1/2	5
Salt—		
Granulated, car lots, per ton, f.o.b. Chicago
bulk	..	\$7.00
Medium, car lots, per ton, f.o.b. Chicago
bulk	..	9.10
Rock, car lots, per ton, f. o. b. Chicago	..	8.30
Sugar—		
Raw sugar, 96 basis	..	@4.44
Second sugar, 90 basis	..	@3.95
Syrup, testing 63 and 65 combined sucrose and invert	..	@31
Standard granulated f.o.b. refiners (2%)	..	@5.80
Plantation granulated f.o.b. New Orleans	..	None

PURE VINEGARS

A. P. CALLAHAN & COMPANY

230 SOUTH LA SALLE STREET

CHICAGO, ILL.

H. G. S.

Packing House White Paint

Harry G. Sargent Paint Co.

502 Mass. Ave., INDIANAPOLIS, IND.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending Aug. 14	Cor. week, 1925.
Prime native steers.....	17 @ 18 1/2	18 @ 22
Good native steers.....	15 @ 17	17 @ 20
Medium steers.....	14 @ 16	12 @ 18
Helpers, good.....	13 @ 15	13 @ 20
Cows.....	10 @ 14	8 @ 14
Hind quarters, choice.....	23 @ 30	
Fore quarters, choice.....	14 @ 17	

Beef Cuts.

Steer Loins, No. 1.....	28 @ 44
Steer Loin, No. 2.....	26 @ 44
Steer Short Loin, No. 1.....	37 @ 56
Steer Short Loin, No. 2.....	34 @ 48
Steer Loin Ends, No. 1.....	22 @ 30
Steer Loin Ends, No. 2.....	21 @ 30
Cow Loin.....	20 @ 29
Cow Short Loin.....	17 @ 34
Cow Loin Ends (hips).....	17 @ 24
Steer Ribs, No. 1.....	20 @ 26
Steer Ribs, No. 2.....	20 @ 26
Cow Ribs, No. 1.....	16 @ 20
Cow Ribs, No. 2.....	16 @ 20
Steer Ribs, No. 3.....	10 @ 12
Steer Ribs, No. 4.....	17 1/2 @ 18 1/2
Steer Chucks, No. 1.....	12 @ 13
Steer Chucks, No. 2.....	11 1/2 @ 12 1/2
Cow Rounds.....	15 @ 14 1/2
Cow Chucks.....	15 @ 14 1/2
Steer Plates.....	9 @ 12 1/2
Medium Plates.....	8 @ 12 1/2
Briskets, No. 1.....	14 @ 18
Briskets, No. 2.....	12 @ 14
Steer Navel Ends.....	7 @ 7
Cow Navel Ends.....	7 @ 7
Fore Shanks.....	6 1/2 @ 6 1/2
Hind Shanks.....	6 1/2 @ 6 1/2
Rolls.....	20 @ 30
Strip Loin, No. 1, boneless.....	40 @ 50
Strip Loin, No. 2.....	45 @ 55
Strip Loin, No. 3.....	35 @ 45
Strip Loin, No. 4.....	30 @ 38
Strip Loin, No. 5.....	25 @ 32
Strip Loin, No. 6.....	15 @ 15
Beef Tenderloins, No. 1.....	75 @ 75
Beef Tenderloins, No. 2.....	65 @ 65
Bump Butts.....	18 @ 17
Flank Steaks.....	14 @ 14
Shoulder Clods.....	15 @ 15
Hanging Tenderloins.....	10 @ 10

Beef Products.

Brains (per lb.).....	9 @ 10	6 @ 8
Hearts.....	12 @ 12	8 @ 8
Tongues.....	20 1/2 @ 25	20 @ 30
Sweetbreads.....	30 @ 35	5 @ 6
Ox-Tail, per lb.....	2 @ 4	4 @ 4
Fresh Tripe, plain.....	8 @ 8	6 1/2 @ 6 1/2
Fresh Tripe, H. C.....	6 1/2 @ 6 1/2	7 @ 7
Livers.....	9 1/2 @ 10 1/2	9 1/2 @ 10 1/2
Kidneys, per lb.....	10 @ 10 1/2	9 1/2 @ 10 1/2

Veal.

Choice Carcass.....	21 @ 23	18 @ 21
Good Carcass.....	19 @ 22	15 @ 19
Good Saddle.....	25 @ 30	20 @ 25
Good Backs.....	12 @ 14	8 @ 10
Medium Backs.....	10 @ 12	8 @ 12

Veal Products.

Brains, each.....	11 @ 11	9 @ 10
Sweetbreads.....	45 @ 60	58 @ 60
Calf Livers.....	38 @ 38	30 @ 31

Lamb.

Choice Lamb.....	30 @ 30	30 @ 30
Medium Lamb.....	28 @ 28	28 @ 28
Choice Saddle.....	35 @ 34	34 @ 34
Medium Saddle.....	34 @ 34	32 @ 32
Choice Fores.....	23 @ 25	25 @ 25
Medium Fores.....	21 @ 23	23 @ 23
Lamb Fries, per.....	32 @ 32	32 @ 32
Lamb Tongues, each.....	13 @ 13	13 @ 13
Lamb Kidneys, per lb.....	25 @ 25	25 @ 25

Mutton.

Heavy Sheep.....	10 @ 10	10 @ 10
Light Sheep.....	16 @ 16	16 @ 16
Heavy Saddle.....	12 @ 13	13 @ 13
Light Saddle.....	18 @ 19	19 @ 19
Heavy Fores.....	8 @ 7	7 @ 7
Light Fores.....	14 @ 13	13 @ 13
Mutton Legs.....	21 @ 20	20 @ 20
Mutton Loin.....	18 @ 16	16 @ 16
Mutton Stew.....	11 @ 10	10 @ 10
Sheep Tongues, each.....	13 @ 13	13 @ 13
Sheep Heads, each.....	10 @ 10	10 @ 10

Fresh Pork, Etc.

Dressed Hogs.....	25 @ 25	25 @ 25
Pork Loin, 8@10 lbs. avg.....	28 @ 28 1/2	29 @ 30
Hams.....	29 @ 27	27 @ 27
Bellevue.....	29 @ 28	28 @ 28
Calas.....	20 @ 20	16 1/2 @ 16 1/2
Skinned Shoulders.....	17 1/2 @ 18	17 1/2 @ 18 1/2
Tenderloins.....	46 @ 48	46 @ 48
Spare Ribs.....	12 1/2 @ 13	13 @ 14
Leaf Lard.....	16 @ 16	16 @ 16
Back Fat.....	15 @ 16	16 @ 16
Butts.....	23 @ 23 1/2	23 @ 24
Hocks.....	12 @ 12	12 @ 12
Tails.....	16 @ 16	16 @ 16
Neck Bones.....	3 1/2 @ 4 1/2	3 1/2 @ 4 1/2
Tail bones.....	12 @ 12	12 @ 12
Rip Bones.....	9 @ 9	9 @ 9
Blade Bones.....	15 @ 13 1/2	13 1/2 @ 13 1/2
Pigs Feet.....	6 @ 6	6 @ 6
Kidneys, per lb.....	10 @ 10	10 @ 10
Livers.....	8 @ 8	8 @ 8
Brains.....	9 @ 9	9 @ 9
Ears.....	9 @ 9	9 @ 9
Snouts.....	8 @ 8	8 @ 8 1/2
Heads.....	10 @ 10	9 @ 9

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	29 @ 29
Country style sausage, fresh in link.....	21 @ 21
Country style sausage, fresh in bulk.....	19 @ 19
Country style sausage, smoked.....	28 @ 28
Mixed sausage, fresh.....	18 @ 18
Frankfurts in pork casings.....	20 @ 20
Frankfurts in sheep casings.....	22 @ 22
Bologna in beef bungs, choice.....	19 @ 19
Bologna in cloth, paraffined, choice.....	17 @ 17
Bologna in beef middles, choice.....	19 1/2 @ 19 1/2
Liver sausage in beef bungs.....	23 @ 23
Liver sausage in beef rounds.....	14 @ 14
Head cheese.....	16 @ 16
New England luncheon specialty.....	30 @ 30
Liberty luncheon specialty.....	24 @ 24
Minced luncheon specialty.....	17 @ 17
Tongue sausage.....	28 @ 28
Blood sausage.....	19 @ 19
Polish sausage.....	19 @ 19
Souse.....	18 @ 18

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	54 @ 54
Cervelat, new condition, in hog bungs.....	24 @ 24
Cervelat, new condition, in beef middles.....	24 @ 24
Thuringer Cervelat.....	32 @ 32
Farmer.....	31 @ 31
Holsteiner.....	30 @ 30
B. C. Salami, choice.....	51 @ 51
Milano Salami, choice, in hog bungs.....	51 @ 51
Prisces, choice, in hog middles.....	45 @ 45
Genoa style Salami.....	45 @ 45
Pepperoni.....	45 @ 45
Mortadella, new condition.....	27 @ 27
Capicola.....	60 @ 60
Italian style hams.....	52 @ 52
Virginia hams.....	52 @ 52

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$7.00
Large tins, 1 to crate.....	8.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	8.50
Large tins, 1 to crate.....	10.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	9.50
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	9.00

SAUSAGE MATERIALS.

Regular pork trimmings.....	9 1/2 @ 10
Special lean pork trimmings.....	17 1/2 @ 18
Extra lean pork trimmings.....	20 @ 21
Neck bone trimmings.....	12 1/2 @ 13
Pork cheek meat.....	10 @ 10 1/2
Pork hearts.....	12 1/2 @ 13
Fancy boneless bull meat (heavy).....	12 1/2 @ 13
Boneless chucks.....	9 @ 9 1/2
Shank meat.....	9 @ 9 1/2
No. 1 beef trimmings.....	8 1/2 @ 9
Beef hearts.....	7 1/2 @ 7 1/2
Beef cheeks, trimmed.....	8 @ 8
Dr. canner cows, 300 lbs. and up.....	7 1/2 @ 7 1/2
Dr. cutters, 400 lbs. and up.....	7 1/2 @ 7 1/2
Dr. bologna bulls, 500-700 lbs.....	4 1/2 @ 4 1/2
Beef tripe.....	4 @ 4 1/2
Cured pork tongues (can. trim.).....	17 1/2 @ 17 1/2

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets per tierce, per set.....	27c @ 27c
Beef rounds, domestic, 140 sets per tierce, per set.....	30c @ 30c
Beef rounds, export, 225 sets per tierce, per set.....	31 @ 31
Beef middles, 110 sets, per tierce, per set.....	1.40 @ 1.40
Beef bungs, No. 1, 400 pieces per tierce, per piece.....	22 @ 22
Beef bungs, No. 2, 200 pieces per tierce, per piece.....	15 @ 15
Beef Weasands, No. 1, per piece.....	11 @ 11
Beef weasands, No. 2, per piece.....	6 @ 6
Beef bladders, small, per dozen.....	1.25 @ 1.25
Beef bladders, medium, per dozen.....	75 @ 75
Beef bladders, large, per doz.....	2.00 @ 2.00
Hog casings, medium, per bbl. 100 yds.....	2.35 @ 2.35
Hog casings, narrow, per lb. f. o. s.....	2.75 @ 2.75
Hog middles, without cap, per set.....	17 @ 17
Hog middles, with cap, per set.....	25.00 @ 25.00
Hog bungs, export.....	36 @ 36
Hog bungs, large prime.....	28 @ 28
Hog bungs, medium.....	30 @ 30
Hog bungs, small prime.....	30 @ 30
Hog bungs, narrow.....	8 @ 8
Hog stomachs, per piece.....	8 @ 8

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	\$14.00 @ 14.00
Honeycomb tripe, 200-lb. bbl.....	16.00 @ 16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00 @ 18.00
Pork feet, 200-lb. bbl.....	17.50 @ 17.50
Pork tongues, long cut, 200-lb. bbl.....	33.00 @ 33.00
Lamb tongues, short cut, 200-lb. bbl.....	51.00 @ 51.00

BARRELED PORK AND BEEF.

Mess pork, regular.....	\$50.50 @ 50.50
Family back pork, 20 to 35 pieces.....	37.00 @ 37.00
Family back pork, 35 to 45 pieces.....	38.00 @ 38.00
Clear back pork, 40 to 50 pieces.....	28.00 @ 28.00
Clear plate pork, 25 to 35 pieces.....	26.00 @ 26.00
Clear plate pork, 35 to 45 pieces.....	25.00 @ 25.00
Brisket pork.....	33.00 @ 33.00
Bean pork.....	26.50 @ 26.50
Plate beef.....	25.50 @ 25.50
Extra plate beef, 200 lb. bbls.....	25.50 @ 25.50

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.07 @ 1.12 1/2
Oak pork barrels, black iron hoops.....	1.90 @ 1.95
Ash pork barrels, galv. iron hoops.....	1.67 @ 1.72 1/2
White oak hams, 25 lbs.....	23.15 @ 23.15
Red oak lard tierces.....	2.27 @ 2.30
White oak lard tierces.....	2.47 @ 2.52 1/2

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	34 @ 34
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	21 1/2 @ 21 1/2
Nut margarine, 1 lb. cartons, f.o.b. Chicago.....	23 @ 23
(20 and 50 lb. solid packed tubs, 10 per lb. loss)	
Pastry oleomargarine, 60-lb. tubs, f.o.b. Chicago.....	17 @ 17

DRY SALT MEATS.

Extra short cleats.....	16 @ 16
Extra short ribs.....	16 1/2 @ 16 1/2
Short clear middles, 60-lb. avg.....	16 1/2 @ 16 1/2
Clear bellies, 14@16 lbs.....	19 1/2 @ 19 1/2
Clear bellies, 18@20 lbs.....	19 @ 19
Clear bellies, 25@30 lbs.....	17 1/2 @ 17 1/2
Rib bellies, 20@25 lbs.....	17 @ 17
Rib bellies, 25@30 lbs.....	12 1/2 @ 12 1/2
Fat backs, 10@12 lbs.....	12 @ 12
Fat backs, 12@14 lbs.....	12 1/2 @ 12 1/2
Fat backs, 14@16 lbs.....	13 @ 13
Regular plates.....	13 1/2 @ 13 1/2
Butts.....	12 @ 12

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	34 1/2 @ 34 1/2
Skinned hams, fancy, 16@18 lbs.....	36 @ 36
Standard regular hams, 12@16 lbs.....	32 1/2 @ 32 1/2
Picnics, 6@8 lbs.....	22 1/2 @ 22 1/2
Standard bacon, 4@8 lbs.....	38 @ 38
Standard bacon, 10@12 lbs.....	33 1/2 @ 33 1/2
Standard bacon, 12@14 lbs.....	33 @ 33
Standard bacon strips, 6@7 lbs.....	33 1/2 @ 33 1/2
Cooked hams, choice, skin on, surplus fat off.....	40 @ 40
Cooked hams, choice, skinned, surplus fat off.....	40 @ 40
Cooked hams, choice, skinned, surplus fat off.....	52 @ 52
Cooked picnics, skinned; surplus fat off.....	32 @ 32
Cooked picnics, skin on; surplus fat off.....	32 @ 32
Cooked loin roll, smoked.....	45 @ 45

ANIMAL OILS.

Prime lard oil.....	16 1/2 @ 16 1/2
Extra lard oil.....	12 @ 12
Extra lard oil.....	11 1/2 @ 11 1/2
Extra No. 1 lard.....	11 @ 11 1/2
No. 1 lard oil.....	10 1/2 @ 10 1/2
No. 2 lard oil.....	10 1/2 @ 11
Extra neatfoot oil.....	11 @ 11 1/2
No. 1 neatfoot oil.....	10 1/2 @ 11
Acidless tallow oil.....	10 1/2 @ 11

LARD (Unrefined).

Prime, steam chaff tierces.....	15.17 @ 15.17
Prime, steam, lose.....	14.27 @ 14.27
Low.....	11.12 @ 11.12
Neutral lard.....	17.00 @ 17.00

LARD (Refined).

Pure lard, kettle rendered, per lb. loose.....	15.00 @ 15.00
Pure lard, tierces.....	15.50 @ 15.50
Compound.....	14.00 @ 14.00

OLEO OIL AND STEARINE.

Oleo oil, extra.....	12 @ 12 1/2
Oleo stock.....	11 1/2 @ 11 1/2
Prime No. 1 oleo oil.....	11 1/2 @ 11 1/2
Prime No. 2 oleo oil.....	11 @ 11 1/2
No. 3 oleo oil.....	10 1/2 @ 11
Prime oleo stearine, edible.....	10 1/2 @ 11

TALLOW AND GREASES.

Edible tallow, under 2% acid, 45 titre.....	9 1/2 @ 10
Prime packers tallow.....	8 1/2 @ 8 1/2
No. 1 tallow, basis 10% f.f.a., 42 titre.....	7 1/2 @ 8
No. 2 tallow, basis 40% f.f.a., 42 titre.....	6 1/2 @ 7
Choice white grease, max. 5% acid.....	8 1/2 @ 8 1/2
B-White grease, max. 5% acid.....	7 1/2 @ 7 1/2
Yellow grease, 12-15, f.f.a.....	7 1/2 @ 7 1/2
Brown grease, 40 f.f.a.....	6 1/2 @ 7

VEGETABLE OILS.

Crude cotton seed oil—in tanks f.o.b. Valley.....	11 @ 11 1/2
White, deodorized, in bbls. c.a.f. Chicago.....	15 @ 16
Yellow, deodorized, in bbls.....	15 1/2 @ 16
Soy stock, 50% f.f.a. basis, f.o.b. mills.....	2 @ 2 1/2
Corn oil in tanks, f.o.b. mills, nom.....	10 @ 10 1/2
Soap bean oil, seller's tanks, f.o.b. coast.....	10 1/2 @ 10 1/2
Cocanut oil, seller's tank, f.o.b. coast.....	8 1/2 @ 9
Refined in bbls., c.a.f., Chicago, nom.....	12 @ 13 1/2

FERTILIZERS.

Blood, unground and ground.....	\$ 4.00 @ 4.25
Hoofmeal.....	3.25 @ 3.50
Ground tankage, 10 to 12%.....	3.25 @ 3.35
Ground tankage, 6 to 9%.....	3.00 @ 3.15
Crushed and unground tankage.....	3.15 @ 3.30
Ground raw bone per ton.....	28.00 @ 34.00
Ground steam bone per ton.....	29.00 @ 32.00
Unground steam bone per ton.....	25.00 @ 27.0

Retail Section

When Traffic Hurts Sales If Streets Are Too Crowded, Meat Dealer Loses Money

By Eames Forhan.

(EDITOR'S NOTE.—This is the first of two articles on the effect of street traffic on retail meat sales. The second will appear in an early issue.)

Heavy street traffic is commonly believed to furnish the best conditions for the development of a retail meat trade. No one can deny that crowds contribute to sales, but recently completed researches indicate that the butcher may suffer losses in other directions from an extra heavy volume of traffic or traffic improperly or poorly controlled.

Probably only 25 per cent of the meat dealers of the United States at present are subject to these conditions resulting from congestion. But the percentage is almost certain to increase steadily as time goes on. While not in themselves serious to the meat dealer at present, traffic difficulties and methods of regulation are not planned to any extent with the interests of the retail merchant in view.

Delays in Delivery Also a Factor.

Delays in delivery and the resultant increased costs of delivery are another matter entirely; reference is made here only to the effect of certain local traffic conditions on the transaction of the business in the store itself.

Civic and trade associations are deeply interested in all phases of traffic regulations and deserve the active support of all meat retailers. Police traffic control largely is designed to help movement by the pedestrian, and the driver of vehicles, and the effect on the local retailer is not always apparent.

It is the purpose of these articles to outline briefly some of the results of these conditions and to offer some suggestions which may be of value to the trade in this connection.

What are the losses to the dealer doing business on a congested street or near a congested intersection?

The question of slow deliveries to nearby and distant points, as mentioned before, is another matter entirely.

How Traffic Congestion Hurts.

Here are some results of congestion often unseen:

I—Business lost to the dealer which never gets to his door because of traffic congestion and diversion of customers elsewhere to buy.

II—Inability of manufacturers and jobbers to make sufficient deliveries because of congestion at the store door.

III—Inability of good customers to park their cars within reasonable distance of the dealer's door, through regulations or lack of regulations.

IV—Hasty and incomplete purchases through faulty or lack of any parking privileges or opportunities.

V—Tendency of distant customers to purchase at nearest store rather than run the risk of heavy traffic conditions.

Most Customers Drive Own Cars.

According to the U. S. Bureau of Foreign and Domestic Commerce, the following percentage of cars of customers are chauffeur driven or owner driven, representing four groups investigated. It will be seen that the trade cannot depend greatly upon chauffeur service to simplify the parking situation for their customers:

GROUP I	GROUP II	GROUP III	GROUP IV
81 %	95 %	97 %	99 %
owner driven	owner driven	owner driven	owner driven

It appears, then, that at least 90 per cent of the dealer's customers must, if they shop in their motors, take their own risks, find their own parking space in doing business with him if he happens to be in a congested area. Quoting again from the same Bureau, we find the average shopping time of the customers as follows, again by groups:

	Less than ½ hour	½ to 1 hour	1 hour	1 to 2 hours	2 hours or more
Group I	52%	39%	11%	4%	4%
Group II	53	27	9	0	1
Group III	69	37	3	.5	.5
Group IV	82	16	1.5	0	.5

It will thus be seen that shopping periods in retail trade in general run all the way from a minute or two to hours. There has been noticed a decided reduction in the period of shopping time in the trade, attributed to heavier traffic in the immediate localities of a greater number of stores.

Parking Space Important.

Even the smaller retailers in the trade require certain parking facilities if they are to:

Retail Cutting Tests

Do you make your own cutting tests, Mr. Retailer?

You are working in the dark if you do not!

The valuable series of articles on cutting tests for the retail meat dealer which ran in THE NATIONAL PROVISIONER has been reprinted into one pamphlet. It makes a handy reference guide to follow in making your cutting tests. Every retailer needs one.

They may be had by subscribers by sending in the attached coupon, together with 5 cents in stamps:

The National Provisioner,
Old Colony Bldg., Chicago, Ill.

Please send me copy of reprints on "Cutting Tests for Retailers."

Name

Street

City

Enclosed find 5 cents in stamps.

a—Make buying convenient to shoppers.
b—Get their stocks in and out promptly.

But we find parking privileges being gradually restricted in the cities and towns and a consequent reduction in the privileges which the dealer is able to extend to his customers who drive.

One of the chief drawbacks to be found in greater traffic congestion lies in the inability of supply houses and manufacturers to render a delivery service that will make the transaction of business easier in the store itself. Very often the delivery man is unable to get near enough to discharge his goods for an hour or more, during which times sales may be lost.

Limited Parking Cuts Sales.

The tendency in cities is to restrict the parking areas and to reduce the parking period. This means that shopping or buying is hasty and incomplete; the customer departs with less than he or she intends to buy because the car outside has to be moved within the time allowed.

Diversion of business to other dealers that would legitimately come to the one in the more congested area really forms the crux of the whole matter. Here we have, in the heavy traffic area, real losses to high rent payers.

The direct result of increasing traffic difficulties in congested city and town business areas is to drive business, or rather hold an increasing amount of business in outlying business centers. It is perfectly legitimate for the outlying merchant to get this business, but the diversion due to these conditions is out of all rightful proportions in the majority of cases, taking into consideration the higher "overhead" of the man downtown.

One dealer said that he had time and again seen customers for which he had advertised in the newspapers drive up near his door, fail to find a place for his or her car and after a wild effort to "get in some place," drive on again fully discouraged, giving up the idea of a purchase there or any place else.

People Walking Also Affected.

A good many dealers report that the greater part of their business comes from people on foot who, they believe, are not directly affected by congestion. But these customers to a great extent ride either in busses or in street cars and are subject to many of the inconveniences and annoyances of the motorist, though perhaps not to all of them.

"I know," said one dealer, "that there are any number of possible buyers who pass my place on the other side of the street who would patronize me if they didn't fear the street crossing or didn't dislike taking the time necessary to make a crossing in safety."

In any congested city area these days all citizens are affected by an increase in this congestion, whether they drive their own cars, employ chauffeurs or ride in public conveyances. As such conditions grow worse, their problems become more acute and the merchant in the high rent district becomes the greater loser—proportionately at least.

He gets the crowds but they can't get at his goods easily; often there is a struggle in which the timid will not engage.

(In the next article, some practical suggestions to remedy these conditions will be offered.)

Tell Us Your Troubles

In this column the retail meat dealer's questions will be answered. Address your inquiries to Retail Editor, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

Insufficient Circulation

Although the brine cools rapidly enough, even with low suction pressure, the temperature in his cooler is not sufficiently low to satisfy this dealer. He says:

Editor National Provisioner:

Please advise me what to do to make my refrigerating plant work right. A short time after starting up my compressor the frost comes back to the compressor, even when the suction pressure is reduced to 5 to 10 lbs. They tell me that it is then time to shut down the compressor. That must be right, it makes an awful racket after the frost comes back to it, but I don't get a low enough temperature in my cooler. The brine in the hold-over tank has ice on top. The temperature in the bunker loft is 26° F. but the temperature in the cooler is around 45° F. most of the time. The brine tank sets flat on the bunker pan and has about 6 inches of ice on its sides.

The difficulty is evidently all due to lack of circulation. The dealer did not state the size of his cooler, size of refrigerating machine, etc., so it cannot be determined whether the plant is properly proportioned. It would be necessary to raise the brine tank at least 6 inches, and preferably 8 inches off the floor of the bunker pan. Naturally, the ice accumulation will be removed while raising the tank, and it is suggested that such a large accumulation be prevented in the future. Evidently, the brine is of sufficient density or strength, as otherwise it would have been all ice under existing conditions.

Ordinarily, the temperature in the bunker loft will be 5 to 10 degrees colder than the cooler proper, and no doubt this ratio will be obtained just as soon as the tank arrangement is changed.

The operator will not be able to pull back frost to his compressor so easily under the new arrangement, and when he does he will undoubtedly have a sufficiently low temperature in his cooler to permit shutting down the compressor. The noise made by the compressor was caused by the excessive amount of liquid ammonia passing through it.

NEWS OF THE RETAILERS.

John W. Clouser has purchased a half interest in the Central Meat Market in Gooding, Ida.

M. R. Parker has opened a new meat market in Sausalito, Calif.

A new meat market has been opened in San Martin, Calif., by N. B. Naylor.

H. B. Bolt has sold his meat market in Greenfield, Ind., to R. E. Haggerty.

Floyd Barton has sold a half interest in his Ideal Meat Market in Ottawa, Ohio, to H. B. Becker.

O. A. Mason has sold his meat market in Jamestown, Ohio, to Elmer and William Fancher.

A new meat market has been opened in Spring Valley, Ill., by Arthur Klingberg.

A new meat market has been opened in Greenwich, Conn., by O. F. Schulze.

Thorvald Breit has sold his meat market in Waupaca, Wis., to Merle Rice.

Chester Jorgenson has leased the Mike Haas meat market in Alameda, Wis.

William Hall has sold his meat market in Deering, N. D., to George Roode.

A new meat market has been opened in Boyd, Minn., by J. H. Stoutland.

L. E. Fies has sold his meat market in Elmcreek, Nebr., to A. J. Erickson.

A new meat market has been opened in Amite, La., by Enos F. Russell.

A new meat market has been opened in Plainview, Tex., by H. L. Gunter and J. E. Green.

S. S. Spencer has sold his meat market in Callaway, Nebr., to Thomas G. Carmody.

George A. Hale has purchased the Poston Meat Market in Billings, Mo.

A new meat market has been opened at 115 W. Sixth avenue, Topeka, Kans., by J. F. Winslow.

W. O. Darnell & Son have sold their meat market in Windsor, Colo., to Henry Nazarenus.

A new meat market and grocery, known as the White House, has been opened in Big Spring, Tex., by J. B. Pickle.

The Schneider Meat Market in Estherville, Ia., has been sold to J. A. Crawford and his son Carl.

Brown's Meat Market in Ferdinand, Ida., was recently damaged by fire caused by a gasoline explosion.

J. Baleri has sold his meat and grocery business at 499 Guerrero, San Francisco, Cal., to Pietro & Luigi Zenoni.

John P. Bireley has purchased the meat and grocery business at 908 State street, Huntington Park, Cal., from A. W. Cole.

J. W. Biswell has purchased the stock of meats, etc., at 1619 Locust street, Camp-ton, Cal., from Cecil N. Williams.

C. E. Hess and H. E. Rogers have formed a partnership to operate the Chowchilla Market in Chowchilla, Cal.

Hoover Bros. have sold their meat market in Ashland, Kas., to Frank Culp & Son.

A. L. Seigel has purchased the business of the Pure Food Market, 127 N. Main St., Eldorado, Kans.

Ludwig Bros. have engaged in the meat business in Milwaukee, Ore.

Frank Safley has leased the meat department of the Farmers Union Store in Cottage Grove, Ore.

S. L. Buel has sold his butcher shop in Myrtle Creek, Ore., to J. M. Ledgerwood.

Charles Leeper has sold out his meat business in Plummer, Ida., to J. B. Brooks and A. J. Brutzman.

Hugo M. Stieler is about to begin erection of a new meat market in Albert Lea, Minn.

Lampe Brothers have let the contract for erection of a new meat market in Huron, S. D.

The meat market of Gibson & Waters in West Liberty, Ia., has been destroyed by fire.

The butcher shop of William Ohl, in Jesup, Ia., has been destroyed by fire.

Tell This to Your Customers

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

DELICIOUS LAMB CHOPS.

The lover of lamb will find this recipe provides a unique and delicious way of serving lamb chops:

Have the chops cut about 1½ inches thick. Slit each chop, cutting to the bone. Make a stuffing by soaking 1 cup of stale bread crumbs until soft, drain and squeeze dry. Mince an onion, add salt and pepper to taste, then mix with bread crumbs. Add ½ teaspoon of sage, 1 teaspoon or more of melted butter and a beaten egg. Fill the opening in each chop and close the edges with strips of bacon tied together. They are to be baked in a moderate oven for 1 hour, or they may be broiled.

Can You Answer the Most Important Questions in the Retail Meat Business?

IF YOU PAY 14c for a side of beef, what should be the Selling price on Round, Sirloin or Chuck Steak or on any other cut so as to give you 25% GROSS PROFIT? (20% for overhead and 5% net profit.)

CAN YOU ANSWER THIS CORRECTLY?

Let the Retailer Ready Reference answer it for you—take guess work out of your business—sell at Right Prices and know what you are doing.

The Retailer Ready Reference Charts show practically all cuts of meats in 31 charts, all figured out as to different percentages, costs and at a selling price to yield 25% on the sales price and on the cost price, and besides the total is also given.

All Figured Out for You

It has required years of compiling by an experienced practical retailer. Although cuts and percentages vary as to locality, grade of meat or method of cutting, the total result should not vary.

By using these 31 charts in your business you will discover that it is profitable to use a pencil once in a while instead of knife and cleaver.

The price of these 31 charts is so low that you can't afford not to have them.

Sent anywhere upon receipt of \$5.00

For sale by

THE NATIONAL PROVISIONER
Old Colony Bldg. Chicago, Ill.

AIN'T NO SECH ANIMAL!

In reporting the record-breaking feat of Gertrude Ederle, daughter of a New York butcher, in swimming the English Channel, New York newspapers told of the joy of her uncle, also a New York meat dealer, who—according to the newspapers—gave away "hot dogs" to all the children in the neighborhood in celebration of the occasion.

What we would like to know is—did Uncle Ederle call 'em "hot dogs?"

If he did, then George Kramer or Moe Levy, or maybe George Kern or Otto Stahl ought to get after him and teach him the right name.

You ought to know better, Uncle Ederle, and you probably do. It's them pesky newspaper smart-alecks that don't know the difference between "hot dogs" and "Red Hots."

You tell 'em, Mr. Retailer.

New York Section

A. F. Hallenbeck, manager of Swift & Company's 13th Street market, is spending a vacation in the Catskill mountains.

W. B. Smith, of the Theurer-Norton Provision Co., Cleveland, Ohio, was a visitor to New York this week.

Miss E. Pollack, secretary of the Ussesa Sales Company, is spending a vacation at the Wayne Country Club, Tyler Hill, Pa.

Henry Cheveraux, traffic manager of the New York Butchers' Dressed Meat Company, starts a vacation on Saturday, which will be spent on a farm in Vermont.

On Saturday next Major Noell, of the Joseph Stern & Sons sales department, will commence a two weeks' trip to Florida, where he will probably invest in some real estate.

John Spanburgh, chief timekeeper at Joseph Stern & Sons and the New York Butchers' Dressed Meat Company, is back from a vacation spent in his bungalow on Staten Island. He is now ready to meet Dempsey.

Donald W. King, general superintendent of Joseph Stern & Sons, and the New York Butchers' Dressed Meat Company, will start a vacation on next Saturday. Mr. King will probably take a trip to the Middle West.

Mrs. Fred Hirsch, second vice-president of the Ladies' Auxiliary, New York State Association of Retail Meat Dealers, left last

Sunday with her sister, Mrs. Geisler, for a motor trip to Philadelphia, where they will visit another sister.

Theodore Meyer, treasurer of the Ridgwood Branch, and Mrs. Meyer, a member of the Ladies' Auxiliary, New York State Association of Retail Meat Dealers, sailed last Monday midnight with their family for a two months' tour of Europe.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending August 7, 1926: Meat—Brooklyn, 2,370 lbs. Fish—Brooklyn, 9 lbs. Poultry and game—Brooklyn, 2 lbs.; Manhattan, 8 lbs.; total, 10 lbs.

Mr. and Mrs. Frank P. Burck, with their son, Arthur, left last Sunday on a motor trip. Their first stop was at Delaware Water Gap, then to Stroudsburg, Pa., and on to Saratoga, where they saw the races. The remainder of the stay will probably be at the lakes. The Burcks had as their guests Mr. and Mrs. Franklin Stover of Brooklyn.

W. H. Mowerson & Son, Inc., have entirely renovated and remodeled their establishment at Lawton Avenue and Hewitt Street, West Washington Market. The offices, which were located on the ground floor, have been moved upstairs in order to give greater space for enlarging the coolers. The coolers have been materially enlarged, new ones taking up the space

formerly occupied by the offices. The plant is equipped with the most modern and up-to-date fittings and is ready to handle capacity business. Mr. A. Frank is in charge of the pork department.

The meetings to be held by the branches of the New York State Association of Retail Meat Dealers during the month of August will be: Washington Heights Branch, Tuesday, August 17th; Bronx Branch, Wednesday, August 18th, and Ye Olde New York Branch, Tuesday, August 24th. South Brooklyn Branch is holding regular meetings, but these are mostly of a social nature.

Morris Alexander & Son, Inc., who have been in the retail meat trade in Washington Market for over thirty years, are now conducting a jobbing brokerage and commission business also. About June 1st they started the wholesale department at 448 West 14th Street and are now doing a large business in poultry and provisions. The new plant is well equipped with storage space to take care of a large trade, having three coolers and a freezer. The poultry department is in charge of Harry Wallenstein, who is a well known poultryman in the East, while the pork and provision department is in charge of W. H. Kuhlke.

ANOTHER TRIUMPH FOR MEAT.

When Gertrude Ederle, a 19-year-old New York girl, swam the English channel from Cape Gris Nez, France, to Dover, England, last week, she did something no woman ever did before, and very few men. She was in the icy waters of the channel for over 12 hours, and took no solid food during the entire effort.

What gave her the strength and stamina for the ordeal? Good red meat. As President Frank P. Burck of the New York Meat Council said when he read of the record-breaking feat:

"The public will perhaps pardon the retail meat dealers if they rise to remark that Miss Ederle's triumph may be attributed in some measure to the fact that she is the daughter of a butcher, that meats have always been a staple article of food in her diet, that a thick juicy steak is her favorite dish, and that several times during her swim she renewed her strength with helpings of beef extract.

"This being a day of slogans, may we modestly offer something quite fitting: 'Meat for health, strength, courage and endurance.'

"Trudie" Ederle, as she is now affectionately known all around the world, is the happy, hearty, sensible daughter of a family of butchers running back through several generations.

Her grandfather was in the butcher business in Germany, and her father, Henry Ederle, started in the meat business at 110 Amsterdam Avenue, New York City, in 1904. Her uncle, John Ederle, had his shop further downtown.

In 1912 the two brothers formed a partnership under the firm name of Ederle Brothers, and are now doing a wholesale business in pork and provisions, as well as manufacturing sausage. Assisting them in the business are a younger brother, Ernest, and four nephews.

In Miss Ederle's account of her swim across the channel, she said that not once during the journey was she chilled. Of course her body was greased to keep out the cold, but with the changes of temperature and gales this hardly would have been sufficient if the blood had not been red and heat producing, caused by her meat diet.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, Aug. 12, 1926, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (Hvy. Wt., 700 lbs. up):				
Choice	\$15.00@16.50	\$15.00@15.50	\$15.50@17.50	
Good	14.00@15.00	14.00@15.00	15.00@16.50	15.00@16.00
STEERS (Lt. & Med. Wt., 700 lbs. down):				
Choice	15.50@17.50		15.50@18.00	17.00@18.00
Good	14.50@15.50		15.00@16.50	15.50@16.50
STEERS (All Weights):				
Medium	12.50@14.50	12.00@14.00	12.00@15.00	13.00@14.50
Common	11.00@13.00	11.00@12.00	10.00@12.00	10.50@12.00
COWS:				
Good	12.50@13.50	11.50@12.50	11.50@13.00	
Medium	11.00@12.50	10.50@11.50	10.00@11.00	11.00@12.00
Common	10.00@11.00	9.50@10.50	8.50@10.00	10.00@11.00
Fresh Veal (1):				
VEALERS:				
Choice	21.00@23.00		23.00@25.00	22.00@23.00
Good	19.00@21.00		19.00@22.00	19.00@21.00
Medium	17.00@19.00	16.00@18.00	17.00@19.00	16.00@18.00
Common	15.00@17.00	14.00@16.00	14.00@17.00	
CALF CARCASSES (2):				
Choice			19.00@21.00	18.00@19.00
Good		14.00@17.00	17.00@19.00	16.00@17.00
Medium		11.00@14.00	14.00@16.00	13.00@15.00
Common		9.00@11.00	13.00@14.00	10.00@12.00
Fresh Lamb and Mutton:				
LAMB (30-42 lbs.):				
Choice	28.00@30.00	27.00@29.00	28.00@31.00	30.00@31.00
Good	26.00@28.00	25.00@27.00	27.00@30.00	27.00@29.00
LAMB (42-55 lbs.):				
Choice				
Good				
LAMB (All Weights):				
Medium	23.00@26.00	22.00@25.00	25.00@28.00	23.00@26.00
Common	18.00@23.00	19.00@22.00	20.00@25.00	19.00@22.00
MUTTON (Ewes):				
Good	12.00@15.00	13.00@15.00	11.00@14.00	14.00@15.00
Medium	10.00@12.00	11.00@13.00	10.00@12.00	13.00@14.00
Common	9.00@10.00	10.00@11.00	8.00@10.00	10.00@12.00
Fresh Pork Cuts:				
LOINS:				
8-10 lb. av.	27.00@29.00	26.00@28.00	28.00@30.00	28.00@28.00
10-12 lb. av.	23.00@25.00	25.00@27.00	25.00@27.00	23.00@26.00
12-15 lb. av.	19.00@21.00	20.00@22.00	20.00@23.00	20.00@23.00
15-18 lb. av.	16.00@17.00	17.00@19.00	19.00@21.00	18.00@19.00
18-22 lb. av.	15.00@16.00	16.00@18.00	16.00@19.00	17.00@18.00
SHOULDERS:				
N. Y. Style: Skinned	17.00@19.00		19.00@20.00	19.00@21.00
PICNICS:				
4-6 lb. av.		19.00@21.00		
6-8 lb. av.		18.00@20.00	17.00@19.00	18.00@19.00
BUTTS: Boston Style	22.00@24.00		24.00@26.00	24.00@26.00
SPARE RIBS: Half Sheets	13.00@15.00			
TRIMMINGS:				
Regular	9.00@10.00			
Lean	17.00@20.00			

(1) Includes "skin on" at New York and Chicago. (2) Includes sides at Boston and Philadelphia.

For Sausage Makers
BELL'S
 Patent Parchment Lined
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SAUSAGE SEASONINGS
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New type of cylinder — never seen before.
 Saves one-third of cost for current.
 Grinds faster and better.
 Easier to clean.
 Will never break.



Send for literature
B. C. HOLWICK, Canton, O.

LIKES "BOSS" DEHAIRER

Welcome to manufacturers are unsolicited testimonials from users of their machines. The Cincinnati Butchers' Supply Company recently received one from the Greenwood Abattoir, Greenwood, S. C., which reads as follows:

"Please send me six belt scrapers for our 'Boss' Grate Hog Dehairer. We have the junior size and could not do without it. We have not had one minute's trouble with it, and have been using it for two years; broke only one belt scraper. Respectfully,

W. P. Corley, Pres. & Treas."

NEW YORK LIVESTOCK.

Receipts of livestock at New York for week ending Aug. 7, 1926, are reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	2,618	9,622	4,451	42,880
New York	1,345	2,397	13,326
Central Union	3,303	1,016	5,607
Total	7,266	12,945	17,777	48,547
Previous week	8,037	14,292	15,263	47,060
Two weeks ago	6,584	14,425	16,119	43,125

The YORK Full Automatic Self-Contained Refrigerating Unit Type Y-26

The YORK full automatic self-contained refrigerating unit is designed to meet the requirements of the butcher and meat dealer.

It is the last word in mechanical refrigeration and can be relied upon to furnish constant dry cold to your storage boxes and counters.

We have just prepared our Bulletin 86, which fully describes this equipment. It's informative. Won't you let us send you a copy of this booklet? Just send in your name. There is no obligation.

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Importers **SPICES** Grinders

Butchers Mills Brand

40 years reputation among packers for quality

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, bulk	\$ 8.15@10.25
Cows, canners and cutters	2.65@ 4.00
Bulls	5.50@ 6.00

LIVE CALVES.

Calves, bulk	12.00@14.75
Calves, culls, per 100 lbs.	8.00@10.00

LIVE SHEEP AND LAMBS.

Lambs, top	@15.50
Lambs, bulk	15.00@15.25

LIVE HOGS.

Hogs, heavy	13.40@13.60
Hogs, medium	14.20@14.30
Hogs, 160 lbs.	14.35@14.50
Hogs, 140 lbs.	14.35@14.50
Pigs, under 80 lbs.	@14.75
Roughs	9.75@10.25
Good Roughs	@10.25

DRESSED HOGS.

Hogs, heavy	@22½
Hogs, 180 lbs.	@22½
Hogs, 160 lbs.	@23½
Pigs, 80 lbs.	@23½
Pigs, under 40 lbs.	@23½

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy	18 @18½
Choice, native, light	18 @19
Native, common to fair	16½@17½

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	15½@17
Native choice yearlings, 400@600 lbs.	15½@18
Western steers, 600@800 lbs.	14 @15
Texas steers, 400@600 lbs.	11 @14
Good to choice heifers	15½@16½
Good to choice cows	12 @13
Common to fair cows	11 @12
Fresh bologna bulls	10½@12

BEEF CUTS.

	Western.	City.
No. 1 ribs	22 @23	23 @24
No. 2 ribs	18 @20	20 @22
No. 3 ribs	16 @18	18 @19
No. 1 loins	20 @30	26 @30
No. 2 loins	25 @27	25 @27
No. 3 loins	22 @24	23 @24
No. 1 hinds and ribs	20 @22	20½@24
No. 2 hinds and ribs	18 @19	19 @20
No. 3 hinds and ribs	16 @17	17 @18
No. 1 rounds	18 @17	17 @18
No. 2 rounds	16 @16	16 @16
No. 3 rounds	14 @14	15 @15
No. 1 chucks	12 @13	13 @14
No. 2 chucks	11 @12	12 @13
No. 3 chucks	9 @10	11 @11½
Bolognas	@ 6	11½@12
Rolls, reg., 6@8 lbs. avg.	22 @23	
Rolls, reg., 4@6 lbs. avg.	17 @18	
Tenderloins, 4@6 lbs. avg.	80 @70	
Tenderloins, 5@6 lbs. avg.	80 @80	
Shoulder clods	10 @11	

DRESSED CALVES.

Prime	21 @23
Choice	19 @20
Good	16 @18
Medium	13 @15

DRESSED SHEEP AND LAMBS.

Lambs, choice, spring	26 @28
Good lambs	24 @25
Lambs, poor grade	21 @23
Sheep, choice	16 @18
Sheep, medium to good	13 @15
Sheep, culls	11 @12

SMOKED MEATS.

Hams, 8@10 lbs. avg.	33 @34
Hams, 10@12 lbs. avg.	32 @33
Hams, 12@14 lbs. avg.	31 @32
Picnics, 4@6 lbs. avg.	23 @23½
Picnics, 6@8 lbs. avg.	20½@22
Rollettes, 6@8 lbs. avg.	23 @24
Beef tongue, light	25 @27
Beef tongue, heavy	28 @30
Bacon, boneless, Western	32 @33
Bacon, boneless, city	29 @30
Pickled bellies, 10@12 lbs. avg.	23 @24

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. avg.	27 @28
Pork tenderloins, fresh	45 @50
Pork tenderloins, frozen	35 @40
Shoulders, city, 10@12 lbs. avg.	21 @22
Shoulders, Western, 10@12 lbs. avg.	20 @21
Butts, boneless, Western	31 @32
Butts, regular, Western	25 @26
Hams, city, fresh, 6@10 lbs. avg.	31 @32
Hams, Western, fresh, 10@12 lbs. avg.	20 @30
Picnic hams, Western, fresh, 6@8 lbs. avg.	20 @21
Pork trimmings, extra lean	25 @26
Pork trimmings, regular 50% lean	10 @11
Spare ribs, fresh	15 @16
Leaf lard, raw	16 @17

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs.	
per 100 pcs.	85.00@100.00
Flat shin bones, avg. 40 to 45 lbs. per 100 pcs.	@ 75.00
Black hooft, per ton	45.00@ 50.00
Striped hooft, per ton	45.00@ 50.00
White hooft, per ton	@ 55.00
Thigh bones, avg. 85 to 90 lbs. per 100 pieces	@100.00
Horns, avg. 7½ oz. and over, No. 1s.	300.00@325.00
Horns, avg. 7½ oz. and over, No. 2s.	250.00@275.00
Horns, avg. 7½ oz. and over, No. 3s.	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed	@25c a pound
Fresh steer tongues, l. c. trim'd	@38c a pound
Sweetbreads, beef	@65c a pound
Sweetbreads, veal	@1.00 a pair
Beef kidneys	@15c a pound
Mutton kidneys	@ 8c each
Livers, beef	@18c a pound
Oxtails	@11c a pound
Hearts, beef	@10c a pound
Beef hanging tenders	@20c a pound
Lamb fries	@10c a pair

BUTCHERS' FAT.

Shop fat	@ 2½
Breast fat	@ 4
Edible suet	@ 6
Cond. suet	@ 4½
Bones	@20

SPICES.

	Whole.	Ground.
Pepper, white	37½	40½
Pepper, black	27	30
Pepper, Cayenne	12	19
Pepper, red	21	21
Allspice	17	20
Cinnamon	13	16
Coriander	9	9
Cloves	25	30
Ginger	20	20
Vases	1.15	1.25
Nutmeg	48	48

GREEN CALFSKINS.

	5-9	9½-12½	12½-14	14-18	18 up
Prime No. 1 Veals	1.18	2.00	2.05	2.25	3.00
Prime No. 2 Veals	1.16	1.80	1.80	2.00	2.75
Buttermilk No. 1	1.15	1.65	1.70	1.90	...
Buttermilk No. 2	1.18	1.45	1.45	1.65	...
Branded grabby	1.10	1.05	1.05	1.25	1.55
Number 3

CURING MATERIALS.

	Dbl. Bags
In lots of less than 25 bbls.:	Bbls. per lb.
Double refined saltpetre, granulated	6¼c 6¼c
Double refined saltpetre, small crystal	7¼c 7¼c
Double refined large crystal saltpetre	8¼c 8¼c
Double refined nitrate soda, granulated	4¼c 4c
In 25 barrel lots	
Double refined saltpetre, granulated	6¼c 6c
Double refined saltpetre, small crystal	7¼c 7¼c
Double refined saltpetre, large crystal	8¼c 8c
Double refined nitrate soda, granulated	4c 3¾c
Carload lots:	
Double refined saltpetre, granulated	6c 5¼c
Double refined nitrate soda, granulated	3¼c 3¼c

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	30 @31
Western, 55 to 59 lbs. to dozen, lb.	28 @29
Western, 43 to 47 lbs. to dozen, lb.	25 @26
Western, 36 to 42 lbs. to dozen, lb.	24 @25
Western, 30 to 35 lbs. to dozen, lb.	23 @24
Fowls—fresh—dry packed—prime to fey—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	32 @33
Western, 55 to 59 lbs. to dozen, lb.	30 @31

Western, 43 to 47 lbs. to dozen, lb.	27 @28
Western, 36 to 42 lbs. to dozen, lb.	26 @27
Western, 30 to 35 lbs. to dozen, lb.	25 @26

Fowls—frozen—dry packed—prime to fey—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	31 @32
Western, 55 to 59 lbs. to dozen, lb.	29 @30
Western, 43 to 47 lbs. to dozen, lb.	26 @27
Western, 30 to 35 lbs. to dozen, lb.	24 @25

Ducks—	
Long Islands, No. 1, bbls.	@27

Squabs—	
Prime, white, per lb.	@ 60
Prime, dark, per dozen	2.50@3.00

LIVE POULTRY.

Fowls, colored, per lb., via express	@29
Ducks, Long Island spring, via express	@27
Geese, swan, via freight or express	@13
Pigeons, per pair, via freight or express	@25
Guineas, per pair, via freight or express	@1.00

BUTTER.

Creamery, extras (92 score)	@41
Creamery firsts (90 to 91 score)	39 @40½
Creamery, seconds	33½@35½
Creamery, lower grades	@33

EGGS.

Extras, per dozen	34½@37
Extra firsts	32 @33½
Firsts	30 @31
Checks	23 @24½

FERTILIZER MATERIALS

BASIS NEW YORK DELIVERY

Ammoniates.	
Ammonium sulphate, bulk, delivered per 100 lbs.	@2.50
Ammonium sulphate, double bags, per 100 lbs., f.a.s. New York	@2.50
Blood, dried, 15-16% per unit	@4.00
Fish scrap, dried 11% ammonia, 15% R. P. L. bulk, f.o.b. fish factory	3.90@ 10c
Fish guano foreign, 13@14% ammonia, 10% R. P. L.	4.10@ 10c
Fish scrap, acidulated, 9% ammonia, 8% A. P. A., f.o.b. fish factory	3.50@ 50c
Soda Nitrate, in bags, 100 lbs. spot	@2.34
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	4.35@ 10c
Tankage, unground, 9@10% ammonia	3.60@ 10c

Phosphates.

Rome meal, steamed, 3 and 50 bags, per ton	@33.00
Rome meal, raw, 4½ and 50 bags, per ton	@37.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 9.60

Potash.

Manure salt, 20% bulk, per ton	@11.00
Kalnit, 12.4% bulk, per ton	@ 8.00
Muriate in bags, basis 80%, per ton	@32.50
Sulphate in bags, basis 90%, per ton	@43.00

Beef.

Cracklings, 50% unground	@1.25
Cracklings, 60% unground	@1.32½

Meat Scraps, Ground.

50%	\$70.00
55%	75.00

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for the week ending Aug. 5, 1926:

	July	30	31 Aug. 2	3	4	5
Chicago	38	38	38	38½	38½	39
New York	40½	40½	40½	40½	40½	40½
Boston	41	41	41	41	41	41
Philadelphia	41	41	41½	41½	41½	41½

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago.

38½	38½	38½	38½	39½	39½
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Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	Since Jan. 1—1926.
Chicago	44,744	49,751	52,863	2,100,351
New York	41,009	67,888	55,083	2,262,426
Boston	23,749	19,906	27,177	809,232
Philadelphia	19,831	18,124	22,089	692,423
Total	138,333	155,607	157,215	5,864,432

Cold storage movement (lbs.):

	In Aug. 5.	Out Aug. 5.	On hand Aug. 6.	Same week day last year.
Chicago	455,196	52,002	30,806,296	26,692,147
New York	144,230	30,200	20,509,112	12,780,135
Boston	102,615	78,584	12,538,185	12,075,186
Philadelphia	47,180	22,482	6,655,967	5,327,044
Total	749,221	184,228	70,889,560	56,874,112

